



# TarraWarra Estate Pinot Noir 2001 Tasting Note

## **Vintage**

Our Estate vineyards have evolved over the last 20 years to produce grapes from low-yielding vines unique in their characters. The 2001 vintage was warm, however the vines retained excellent health, with the grapes in superb condition. Picking was in the first few weeks of March for our Estate Pinot Noir, with yields averaging 6 tonnes per hectare.

## **Winemaking**

Our Pinot Noir is all hand picked before destemming into open pot fermenters. A portion of the fruit is cold soaked before fermentation. During ferment the fruit is hand plunged three times per day, with some pumping over. At dryness the wines are pressed and settled before transfer into barrel for malolactic fermentation. All French oak is used from a variety of coopers.

## **Tasting**

The aroma is spicy with clove elements and berries. The palate has fruit intensity reflective of the year, with long, fine tannin structure and persistence of flavour.