



# TarraWarra Estate Pinot Noir 2002

## Tasting Note

### **Vintage**

The 2002 vintage was relatively cool, summer was very mild, with few days over 30°C. February was characterised by cool nights, helping to retain acid in the ripening fruit. Harvest was delayed due to the coolness of the season, acids remained high, and flavour development was also late. The vines retained excellent health throughout this prolonged period, with the grapes eventually hand picked in superb condition.

Picking was in the late March for our Estate Pinot Noir, with yields averaging 3.3 tonnes per hectare. The cooler season also brought smaller crops, smaller berries and loose bunches.

The difficulty in this vintage was avoiding greener flavours in Pinot Noir, which persisted until quite late in the season. Patience was rewarded with excellent fruit high in natural acid, but ripe in flavour.

### **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 (about 25% new) from a variety of coopers.

### **Tasting**

The aroma is difficult to pinpoint – at first some herbal notes, then spice and finally berries emerging through the briary characters.

The palate has excellent structure, the high natural acid and fine tannins give a tightness to the fruit that is well balanced in length and intensity. The wine has deceptive layers, and will age well for a number of years.