

TAYLORS®

TAYLORS Pinot Noir 2007

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PINOT NOIR



CLARE VALLEY
ADELAIDE HILLS



"Think of nothing else but the source when crafting a wine, for it is in the vineyard that great wines are made." Bill Taylor Sr.

WINE OF AUSTRALIA 750ML

REGION	Adelaide Hills, Clare Valley
COUNTRY	Australia
VARIETAL	Pinot Noir
PACKAGING	12 x 750ml bottles
ALCOHOL	14.5%
PH	3.53
ACID	5.96 g/l

Tasting Notes



DESCRIPTION

The Taylor family have crafted this vintage Pinot Noir with fruit sourced from their own Clare Valley vineyard and also, for the first time, have included some excellent parcels of fruit from the renowned Adelaide Hills.

The Adelaide Hills parcels (sourced from two vineyards near Woodside) were harvested in late late March. The Clare Valley parcels of fruit were sourced from the Taylor family estate. The parcels were harvested in late February. Due to ripening conditions both the Adelaide Hills and Clare Valley Pinot noir parcels were harvested approximately one month earlier than in previous years.

The fruit was harvest in the cool temperatures of early morning to ensure fruit flavour characters were retained. The fruit was destemmed and chilled to stainless steel fermentation vessels. After a short cold soak the wines were fermented at ~ 22°C. The ferments were pressed at approximately 2 baume and the fermentation was completed in 1 to 2 year old French hogsheads. Malolactic fermentation was then encouraged in barrel.

WINE COLOUR

Vibrant red with a youthful purple hue.

WINE BOUQUET

Deliciously varietal intense fruit characters of black cherry, strawberry and plum. The aroma also has lifted spice and violet and black tea characters. A traditional pinot savoury, gamey character adds to the complexity of the wine.

WINE PALATE

The wine is medium bodied with long, fine tannins. Rich spice, black cherry, plum and rhubarb characters are evident throughout the palate while subtle oak characters of cinnamon, clove and cedar add to the overall complexity of the wine. There is a lovely persistent fruit flavour on the finish.

SUGGESTED FOOD MATCHING

Try it with Duck pate and green salad or even Camembert and brie with fig paste.

CRITICS NOTES

This wine is yet to be reviewed.

AWARDS TO DATE

- This wine has not been shown.

CELLARING NOTES

This wine has been crafted to be enjoyed upon release but will reward careful cellaring up to and possibly beyond 2012.