



Winemaker's Notes

2006 LOUIS Pinot Noir

100% Tasmanian Wine

Winemaker's Comments

The Freycinet 'Louis' Range of wines showcase excellent cool climate varietal fruit characters in soft, easy drinking styles.

Fully ripened fruit from our Louis vineyard is fermented over a 7 to 8 day period in a rotary fermenter. A pure yeast culture is added and the ferment temperature is allowed to peak at 32 degrees. After gently extracting colour, flavour and tannins from the skins, the wine is pressed and matured in French oak barriques (8 % new) for 12 months prior to bottling.

The aroma reveals spicy red berry fruits with subtle oak and forest perfume. The generous round palate is awash with sweet cherry and plum flavours overlaying savoury, silky, fine tannins and a smooth, textural long finish.

The restrained use of oak accentuates the fruit and drinkability of this wine in its youth. Medium term cellaring at a constant, cool temperature for up to 10 years will add extra mellowness and gamey complexity.

Winemaker: Claudio Radenti

