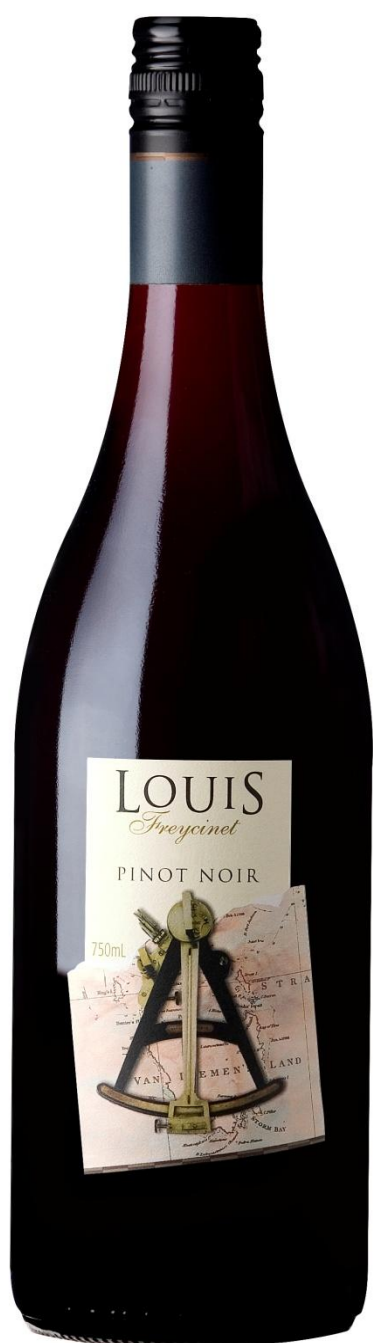


# Freycinet *Louis* Pinot Noir

## 2008 Vintage

The 2008 season was a good year across the wine industry in Tasmania with better than average yields. Our vineyard enjoyed a summer and autumn with prolonged warm periods which enabled perfect ripening. The grapes were harvested in late March.



The Freycinet *Louis* is a serious pinot noir made using the same wine making techniques as our flagship Freycinet Pinot Noir. The Freycinet *Louis* Pinot Noir is produced from our Louis Vineyard site - planted in 1995 - adjacent to the original 1980 Freycinet amphitheatre site plantings.

Fully ripened fruit 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 2007 Freycinet *Louis* Pinot won Top Gold from 32 entries in the 3 year old pinot class with highly respected wine judges James Halliday and Huon Hooke as two members of the judging panel. The 2008 Freycinet *Louis* Pinot won silver in the two year old pinot class at the same show.

The 2008 Freycinet *Louis* Pinot Noir showcases beautiful pinot noir aromas and flavours – with vibrant spicy black cherry overtones. 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. A delightful wine for early drinking although careful cool cellaring over 5 to 15 years will prove rewarding.

This all round pinot noir is suitable for any occasion with or without food. Most enjoyable when matched with a wide range of medium flavoured fine foods including fish, vegetarian, poultry, game and beef.