

2006 Freycinet Pinot Noir



This is our flagship wine for the lovers of fine red Burgundies.

The hallmarks of power, concentration, complexity and great length feature in this wine.

A magnificent wine - reflecting the unique terroir (soil and climate) of our single vineyard amphitheatre site on the East Coast of Tasmania

The **2006** Freycinet was Gold medal winner of the 2009 Tasmanian Wine Show (Class 19 Exhibit Number 16) - assessed by highly respected wine judges James Halliday and Huon Hooke - and won the People's Choice Award for the best Pinot Noir of the Show.

Season 2006 was one of the great seasons in Tasmania. Robust leafy vine canopies ripened the moderate crops with ease, giving rise to one of our earliest vintages ever.

In 2006 the natural balance in the vineyard was perfect, with slightly smaller bunch and berry weights contributing to the excellent depth of flavor in the wine.

Freycinet Pinot Noir is from meticulously managed vines from the original 1980 plantings to produce moderate yields of fully ripened fruit. The hand-picked fruit is lightly crushed and destalked into a rotary fermenter with 5% whole bunches and a pure yeast culture incorporated. The ferment temperature is

allowed to peak at 32 degrees.

After gently extracting colour, flavour and tannins from the skins over a 7 to 8 day period, the wine is pressed, followed by 12 months maturation in tight grain French oak barriques (25 to 30 % new oak).. Alluring aromas of spicy black cherries, ripe raspberries and plum fruits combine with a subtle perfume of game, truffle and cedar.

The vibrant palate is smooth and even, with plenty of ripe berry and plum flavours intermingled with sweet oak nuances, fine savoury tannins and the all important velvety mouthfeel. Extra mellow textures and gamey, intriguing forest floor characteristics will develop beautifully over 10 to 20 years - with careful cool temperature cellaring.

Food and Wine Combinations The suppleness, complexity and fine silky texture of Freycinet Pinot Noir provides thorough enjoyment with most medium flavoured dishes. Combining a 5 to 10 year old Freycinet Pinot with roast veal is sensational - the gamey flavours in the food and the wine sing! Other great matches can be made with venison, quail, duck, turkey, home-made Italian lasagne, ravioli, gnocchi and other pasta dishes.