

# Freycinet Pinot Noir

## 2008 Vintage

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 true cool climate) of our single vineyard amphitheatre site on the East Coast of Tasmania.

The **2008** Freycinet Pinot Noir was released in July 2010. The moderate yield in vintage 2008 benefited from a glorious autumn, enabling harvesting of the fruit at optimum health and ripeness.

The **2007** Freycinet was a Gold Medal winner at the 2010 Tasmanian Wine Show assessed by highly respected wine judges James Halliday and Huon Hooke. The **2006** Freycinet was awarded Gold at the 2009 Tasmanian Wine Show and won the People's Choice Award for best Pinot Noir.

Freycinet Pinot Noir is from meticulously managed vines from the Vineyard's original 1980 plantings which 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 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 provide thorough enjoyment with medium flavoured dishes. Combining a 5 -10 year old Freycinet Pinot with roast veal is sensational. Great matches can be made with venison, quail, duck, turkey, home-made Italian lasagna and ravioli.