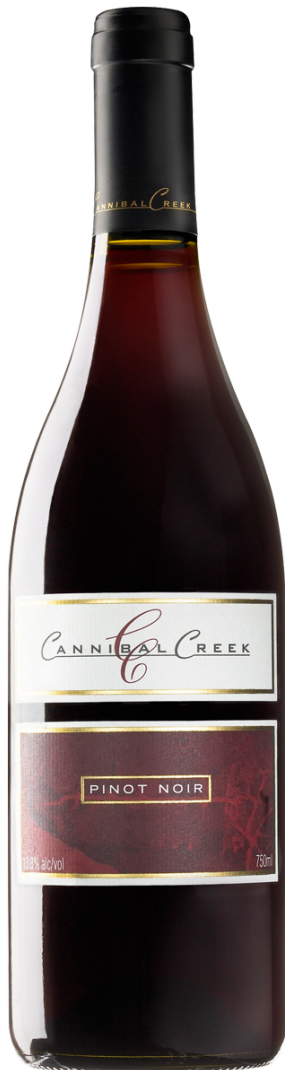


CANNIBAL CREEK



Cannibal Creek Pinot Noir 2008

Description

Intense violet and cherry characters on the nose combine with savoury and spice, this is complemented with good acid and tannin structure on the palate. This pinot will age well over the next 10 years. Diam Closure.

Wine Making

- Small batch ferments of one tonne parcels are treated to different winemaking techniques from cold soaking, a variety of yeasts including wild yeasts and extraction of juice at the crushing to increase skin to juice ratio.
- We use only French oak and between 30-50% is new.
- The wines are kept separate and through the process of assemblage in the spring we select the best barrels for the Cannibal Creek Range.

Harvest Details

- Date 1/03/08
- 12.8 baume
- pH 3.3
- TA 7.5gm/lt
- Temp 15 deg C

Reviews

'the pinot is consistently firm and full of character'

Jeremy Oliver The Australian Wine Annual 2006

'Wine quality is outstanding with some of the best pinot noir... in the region'

Ralph Kyte-Powell, Wine Regions of Victoria 2007

'Supremely elegant... Warm earth, red berries and lively spicy aromas open the wine with ripe, sweet fruit intensity to follow on the palette and mocha oak.'

Jeni Port, The Age - Discover (Saturday, September 2, 2006)

'Ripe black cherry and plum, some spice; medium bodied...'

88/100, James Halliday AWC 2006