

Sarsfield Estate 2004 Pinot noir



Vineyard

Sarsfield Estate Vineyard is located in the Lakes and Wilderness area of East Gippsland, Victoria. Vines and crop levels are carefully managed to produce grapes of the highest quality.

Vintage

The 2004 growing season was warm and dry. The grapes matured slowly but steadily in lovely autumn weather, with occasionally a little rain. Quality was good to very good, with excellent physiological maturity, slightly lower than usual sugar levels and good natural acidity.

Winemaking

Fermented in small batches, hand plunged and pressed in a hand-operated basket press. The wine is matured in French oak barriques for 18 months and bottled unfiltered.

Alcohol: 13.9% , Titr. Acidity: 5.8 g/L, pH: 3.52

Tasting Notes

Light to medium red, slight purple. Moderate depth on the nose with black cherry and other red and dark fruits. New oak apparent but reasonably subtle. Richly flavoured palate, quite full bodied, with alcohol warmth, fine, ripe tannins and good length.

- Nick Bulleid MW, December, 2006

Light to mid-red colour. Ripe red fruits, well-married oak and some cedary, earthy development beginning to appear. The wine is full and round in the mouth, with plenty of weight from alcohol and ripe flavour. Fine, soft tannins to finish. The wine has developed in the last year, losing its slight purple tinge and gaining more complexity. It will continue to do so for several years yet.

- Nick Bulleid MW, October 2007

Best Drinking

2006 - 2010

Reviews

Lively plum and cherry fruit with good balance and mouthfeel.



90/100 - James Halliday: Wine companion 2008