



breamcreek

TASMANIA

2001 PINOT NOIR CELLAR SELECTION



TASTING NOTES 2001 was earmarked as a perfect vintage to create this special Cellar Selection Pinot Noir. A long warm summer and a dry autumn meant ideal vine canopies producing low yielding, well balanced fruit with particularly good flavours.

The 'pick of the crop' was set aside in two new French barriques, matured for 12 months and then bottled in June 2002. We then allowed this special pinot to develop in our cellars for over 5 years.

Released in October 2007, it is a great example of the virtues of an aged Pinot Noir. The nose has mellow dark cherry characters with subtle tobacco leaf, forest floor- tree moss/ mushroom aromas.

The palate is elegant with fine, smooth, silky tannins, retaining good length and structure.

COLOUR Deep rustic red

BOUQUET Dark cherry, dried flower, tobacco leaf, forest floor

PALATE Elegant, fine, smooth, silky tannins, retaining good length and structure

AWARDS Silver Medal, Class 22, 2007 Cool Climate Wine Show
Silver Medal, Class 30, 2003 Royal Hobart Wine Show

ALCOHOL 13.8%

CELLARING Drink now or up to two years

FOOD MATCH Red meat or salmon. Try with grilled sirloin and roasted vegetables

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