



SOMERBURY
ESTATE

jones road

2004 PINOT NOIR

Tasting Notes:

Medium red-purple. A strong cherry fruit character defines the 2004 Pinot, layered with violet aromas, some sweet earthy note and gentle spice. Tannins are soft and even, right throughout the palate, pure cherry fruit flavour, gently complex and balanced.

14% Alc/Vol.

Viticulture:

The combination of dry conditions and being the oldest vines at 'Jones Road Estate' certainly helped these grapes to be of exceptional quality. The typical small bunches of Pinot Noir were full of character even whilst still on the vine. The "terroir" of this patch is carefully managed in order to give the vines every opportunity of fulfilling their potential. Targeting a light crop of 1.5 tons per acre on an open VSP canopy gives the grape idyllic conditions to form special characteristics.

Vinification:

The hand picked fruit is pre-cooled prior to delivery to the winery. Upon receipt at the winery it is pressed and fermented into new French oak. Special yeasts are used to enhance the fruit flavour and complexity which aid the balance and weight of the wine. The wine is carefully managed in the oak until a perfect balance and finesse is achieved. This year the wine was bottled after nine months in oak and rested until the desired flavours had matured.



100% Estate Grown, Premium Wines from the Mornington Peninsula, Australia.
