



2000 Platina Pinot Noir

Winemaker Notes

After night harvest the Pinot Noir grapes were lightly crushed and pumped to open fermenters. Fermented under controlled temperatures with hand plunging in order to achieve balance extraction, the wine remained on skins for 25 days before pressing. After brief settling the wine was racked to second fill French oak for 14 months maturation.

Fresh plum and cherry fruit flavours are enhanced with hints of earthy straw and integrated fine oak. A full bodied style of Pinot Noir, this wine demonstrates the ability of the variety when it is able to fully ripen. Enjoy now or cellar for up to five years for further reward.

Technical Specifications

Alcohol: 14.0% VOL

Standard Drinks: 8.5

Total Acid: 6.3g/L (Tartaric)

pH: 3.54

Residual Sugar: 1.8 g/L

Bottle Size: 750ml

Bottle Type: Burgundy - Antique Green

Carton Size: 12 x 750ml Vertical

Bottle Barcode: 9331294000065