

FAIRHALL DOWNS Pinot Noir 2008

VARIETY

Pinot Noir

REGION

Marlborough

VINTAGE

2008

VINIFICATION

Hand harvested 3 week maceration followed by ageing for 11 months in French barriques. Only those barrels that are of the highest quality are included in the Fairhall Downs blend.

APPEARANCE

Deep dark colour.

BOUQUET

Dark fruit characters with savoury notes and forest floor from the wild ferment.

PALATE

Rich pallet with great texture and ripe tannins.

CELLARING

This wine can be enjoyed now but also has great cellaring potential.

SERVING TEMPERATURE

Room temperature.

FOOD ACCOMPANIMENTS

Braised chicken, cold duck, rabbit, partridge, roasted turkey, roasted beef, lamb, veal, truffles, gruyeres.

TECHNICAL ANALYSIS

Harvest Date:	March 2008
Bottled date:	February 2009
Winemaker:	Brian Bicknell
Brix at Harvest:	25.2
Alcohol:	14.0%
Residual Sugar:	Dry
Titrateable Acidity:	5.5g/l
pH:	3.7
Packaging:	12 x 750ml
Hancocks Product Code:	12280

