

## Haute Cabrière Pinot Noir 2002

This is the beauty of Pinot Noir, that the palate tastes what the vintage recorded and indicates to the imbibers which dish to enjoy the vintage with. Our gravity-fed cellar and traditional approach of not over-extracting colour and tannins -as we believe they camouflage the terroir and vintage- is reflected in the silky yet firm length of the Pinot Noir 2002 which rewards the palate. We should remember that the Burgundians call Pinot Noir "a red white wine" as they look for elegance as a priority of the style. This inherent elegance necessitates that Pinot Noir be served correctly at a cool 16°C, especially in summer.

To be enjoyed with Yellowtail, whereas the slightly more robust 2002 would pair well with Oxtail! (My personal subtle observation...).

**variety :** Pinot Noir | 100% Pinot Noir

**winery :** Haute Cabrière

**winemaker :** Achim von Arnim

**wine of origin :** Coastal

**analysis :**

**type :** Red **style :** Dry **body :** Full **wooded**

**pack :** Bottle **closure :** Cork

**ageing :** The 2002 vintage has the fine potential to develop over the next 10 years.

**about the harvest:** The Pinot Noir grape records the vintage more accurately than any other cultivar due to her small berries and thin skins. The 2002 vintage was hot and dry with a small crop and is classified on Cabrière as a powerful vintage in the mould of 1994, 1996, 2000 with a more plummy red wine character when compared to 1995, 1997, 1998, 2001, 2003.

