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Haute Cabrière Pinot Noir 2003

The vintage was very well received overseas and compared to Burgundian elegance, excelling in complementing prawns, fish, fillet etc. Oysters with the 2003 is an experience, remembering that the ideal temperature to serve Pinot Noir is 16°C like served in a Burgundian cellar. We don't copy the Burgundians but emulate their cultural example of wine growing. Pinot Noir with it's tiny berries and thin skins records the vintage more accurately than any other cultivar.

The 2003 vintage belongs to the more elegant vintages: 1995, 1997, 1998, 2001 and 2003 - ideal for yellowtail, duck and rare meat, with extremes being either yellowtail or oxtail.



variety : Pinot Noir | 100% Pinot Noir
winery : Haute Cabrière
winemaker : Achim von Arnim
wine of origin : Coastal
analysis : **alc :** 13.5 % vol **rs :** 2.45 g/l **pH :** 3.35 **ta :** 5.63 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork