

## Haute Cabrière Pinot Noir 2004

This is the beauty of Pinot Noir: 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 2004. 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.

The Pinot Noir grape records the vintage more accurately than any other cultivar, due to her small berries and thin skins. The 2004 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, 2002 with a more cherry and plum red wine character when compared to 1995, 1997, 1998, 2001, 2003.

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

**winery :** Haute Cabrière

**winemaker :** Achim von Arnim

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol   rs : 1.8 g/l   pH : 3.3   ta : 6.1 g/l

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

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

**ageing :** The 2004 vintage has the fine potential to develop over the next 10 years.

