

Haute Cabrière Pinot Noir 2005

The Haute Cabrière Pinot Noir 2005 brings to mind dark berries backed by perfectly integrated tannins. On the nose you will discover aromas of raspberries, cherries, ground black pepper. The aromas are still a bit 'closed' as the wine is young, having had only 3 years of maturation.

The palate confirms the aromas on the nose, raspberries and cherries. The vintage has elegance, good balance and a lively acidity, which creates the lingering aftertaste Achim always strives for.

A recommendation from the Cellarmaster: as this wine is young, decanter it for an hour before enjoyment. The contact with air will bring the shy flavours forward. Sip slowly! By the time you get to the second glass you will be intrigued by the complexity of the wine. It is an elegant red of 14 Vol. % alcohol with flavours that linger long on the palate, a trademark of our wines.

This Pinot Noir is a great partner for winter dishes like the delectable 'Confit Duck Pastie', a favourite at the Haute Cabrière Restaurant.

variety : Pinot Noir | 100% Pinot Noir

winery : Haute Cabrière

winemaker : Achim von Arnim

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.28 g/l pH : 3.3 ta : 5.6 g/l

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

pack : Bottle **closure :** Cork

