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Haute Cabrière Pinot Noir 2006

Concentrated fruit aromas of raspberries and cherries and a refreshing, lingering acidity entice the nose and linger long on the palate. Liveliness and elegance combined create, yet again, the Haute Cabrière style.

A great partner for duck, fine African venison, goats' milk cheese, salmon and yellowtail fish. Should be served slightly chilled at 16° C.



variety : Pinot Noir | 100% Pinot Noir
winery : Haute Cabrière
winemaker : Achim von Arnim
wine of origin : Coastal
analysis : **alc :** 13.5 % vol **rs :** 2.28 g/l **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

ageing : Very young at only 3 years of age, this Pinot Noir will enjoy a further 3 to 7 years of maturation. When drunk now, decant it before enjoyment - the contact with the air will bring all the flavours to the fore.

in the cellar : The Haute Cabrière Pinot Noir 2006 was matured in barrels of 9 months, 30% of which are always new barrels. Achim's philosophy is for the wood to enhance the varietal flavours of the Pinot rather than to disguise them with too much wood. "Like in a theatre, the wood must only be the supporting platform for the wine to perform on".