

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".

