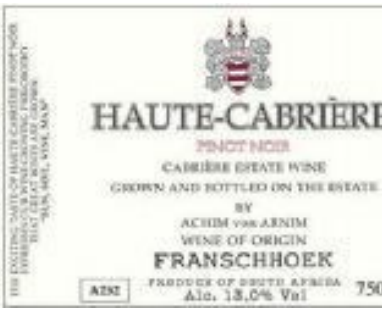
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Haute Cabrière Pinot Noir 2001



The Troncois oak flavours are well integrated after two years of maturation, forming a platform for the Pinot Noir to perform on, as well as contributing to a silky length of firm flavours extending the taste experience. The 2001 is beautifully elegant. It dances with food, feminine and excitingly enticing. It is a red wine that enhances the flavours of game fish, intense enough to enjoy with rare red meat and venison, and to off-set flavourful yet delicate duck dishes.
Pinot Noir is best served at 16Â°C.

variety : Pinot Noir | Pinot Noir
winery : Haute Cabrière
winemaker : Achim von Arnim
wine of origin : Coastal
analysis : **alc :** 13.55 % vol **rs :** 2.7 g/l **ta :** 5.0 g/l
type : Red
pack : Bottle **closure :** Cork

ageing : The 2001 vintage, although elegant, has great potential that will evolve over the next 10 years.