

# **Bald Hills “Three Acres” Pinot Noir 2008**

**For the first time, we at Bald Hills have made an early drinking style of Pinot Noir. We have called it “Three Acres.”**

## **Tasting Note:**

The 2008 “Three Acres” Pinot Noir displays delightfully rich aromas of coffee beans, caramel, spice, leather and a hint of baked hillside herbs with a layer of red berry fruits.

The palate is light and ripe in the mouth. Good acid and light tannin definition supports the sweet fruit flavours where raspberries and cherries predominate. Decanting will render the tannins subtler still, and soften the acidity.

## **Food Match:**

Bright, clean and uncomplicated, this wine is very versatile. It is a great accompaniment to both luncheon and dinner dishes such as soups, salad, chicken and cheese. Try it with a Caesar Salad or a Chicken Cacciatore.

## **Viticulture and Winemaking:**

Hand-picked fruit, cold soaked, 30% selected whole clusters. Fermented in open top fermenters, plunged by hand 4 times per day.

After a post fermentation period of 1 week the wine was pressed gently and transferred to French oak barriques, 35% new. Aged for ten months in barrel.

## **Technical Notes:**

Picked 11 April 2008

Brix 25.5

Alcohol 14.23 %

TA 5.4g/L

pH 3.66

**Winemaker: Grant Taylor**