

# [ yellow tail ]<sup>®</sup>

## PINOT NOIR

Here at [yellow tail], we believe that great quality wine can be affordable and good fun too. We ensure our wines are vibrant, flavoursome and approachable and that each variety helps to make special moments even more enjoyable. When it comes to wine, we like to make our own rules – the only thing we're really serious about is the quality.

[yellow tail] is instantly recognisable, both for its appearance and its personality. The following tasting note is designed to give you an insight into [yellow tail] Pinot Noir, but if you want to cut to the chase, it's simple... drink it, share it, and enjoy it.

### VINTAGE 2010

South Eastern Australia experienced a lot of rain in the winter and spring of 2009 which provided good soil moisture for the rest of the season. A heat wave in summer spurred healthy canopy growth and early fruit development. March 2010 was much cooler and slowed ripening, allowing time for ideal flavour development.

The grapes were regularly quality tested in the lead up to harvest and delivered to the winery in ideal condition – plump, healthy and with a good balance of water, sugar and flavour.

**REGION** South Eastern Australia.

**WINE** [yellow tail] Pinot Noir is made with grapes sourced from the highest quality vineyards. Pinot Noir can be a delicate variety and only the best quality fruit was selected for this wine. This wine had minimal contact with oak – just a tiny bit to give it a creamy texture. This wine was bottled at the winery in Yenda, outside Griffith, New South Wales.

Alcohol: 13.5% | pH: 3.5 | TA: 6.5g/L | RS: 4-6g/L

**FLAVOUR** Pinot Noir is a light-bodied red wine – an ideal red wine for any season of the year. It has a very “pretty” nose, with prominent notes of strawberry, violet and dark cherry. The palate is enticing with soft, velvety fresh flavours of cherries, plums and spice. The flavours linger and leave you wanting more.

**ENJOY** [yellow tail] Pinot Noir is created with a simple philosophy in mind - to make a great wine that everyone can enjoy anytime in any place. This is why we're reluctant to tell you what to enjoy it with. If you really want some suggestions, try this wine with some tasty duck pancakes. Pinot Noir and Duck is a match made in heaven.

