

MOUNT TRIO

WINES OF
THE GREAT SOUTHERN
WESTERN AUSTRALIA

2008 GRAVEL PIT PINOT NOIR

We aim to make a well flavoured & textured wine with the distinctive varietal characters typical of the Pinot Noir grape.

We enjoyed a fantastic vintage in 2008, with fine and moderate weather all through the ripening season. The small amount of rain the region experienced late March was not an issue as all the Pinot was safely harvested by mid March. The grapes were sourced from our Porongurup Gravel Pit vineyard and from two other selected growers. We fermented the Pinot in small open fermenters with frequent hand plunging to gently extract the colour and flavour from the skins. Once pressed out, the wine was matured in new and older French oak hogsheads for 10 months before bottling.

AROMA

Our '08 Pinot has dark cherry & dense plum fruit characters on the nose. These aromas will intensify with further bottle age.

PALATE

This wine is of medium weight with a good flavour to structure balance. It has tangy rhubarb and cherry fruit flavours which sit nicely with the light spicy oak characters picked up during barrel maturation. The light tannins give the wine it's good length and it has a sweet fruit finish.

CELLARING

With its softer tannin structure, most Pinots can be enjoyed while still quite young. This wine will continue to improve however as the flavours integrate further during bottle maturation.

Enjoy now and over the next 3-4 years.



Phone: 08 9853 1136
Email: mttrio@bordernet.com.au

