

MOUNT TRiO

Wines of the Great Southern
WESTERN AUSTRALIA

2011 PINOT NOIR

We aim to make a well flavoured and textured wine with the distinctive varietal characters typical of the Pinot Noir grape. We enjoyed another good season in 2011 with relatively fine conditions during the Spring and then good weather during February/March which allowed the fruit to ripen fully but not too quickly. We harvested on 11th March with over 90% of the fruit being from our Porongurup Gravel Pit vineyard.

The Pinot was fermented 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 barriques for 14 months before bottling and received 4 months bottle ageing before its release in early 2013.

AROMA

Our 2011 Pinot has delicate aromas of cherries and red berries with an attractive rhubarb character. These fruit aromas are complemented by the attractive smoky oak characters picked up during maturation.

PALATE

This is a finely structured Pinot Noir with the smoky cherry fruit flavours balanced by the beautiful tannins picked up during fermentation and maturation. It is quite restrained in style with good length of flavour with a lovely persistent finish.

CELLARING

This wine is certainly approachable now but will continue to improve with further bottle maturation and we anticipate it will drink well past 2015/2016. Would be good served with any duck or pork dish, but don't serve the wine too cold.



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