

3 Trees Pinot Noir 2008



This marks the fourth vintage in the **3 Trees Pinot Noir** series. The 2008 vintage started beautifully in McLaren Vale, even on the slightly cool side. The grapes were picked at perfection in early March. (Afterwards, the weather turned quite hot.)

2008 marks the first year that 3 Trees is sourced from a single vineyard, namely the Harvey Family's Slate Creek Vineyard at Willinga. Fermentation took place for 7 days in 10 tonne static fermenters at 27° C with thrice daily pumpovers. No oak finishing.

The wine is 100% Pinot Noir and displays a fine, brilliant ruby red color. Aromatics and flavors are dark cherries and spice. Fresh strawberries and raspberries fill out a generous middle palate. Then, it's pure Pinot on the finish. Compared to previous vintages, this is a slightly bigger, "consumer friendly" wine.

I personally think unoaked Pinot Noir is the most versatile red wine with food, especially with pastas and cheeses. If you want to be a bit exotic, then try this Pinot with free range duck, seasoned with Chinese Five Spice, roasted in a wood fired oven.

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