

2007 The Tiers Pinot Rose

Picked at full ripeness, this fruit from the first planted vines (1994) was whole-bunch pressed and held in tanks after primary open fermentation rather than following the majority into oak barrels. The wine was quickly removed from the gross lees and allowed to proceed through secondary Malo-Lactic fermentation. The colour is a beautiful clear cranberry red. The aroma and flavour of fresh strawberries is pronounced. The wine is quite dry on the palate, is very refreshing especially when served cool and certainly retains the complexity of a 'serious' red wine with just a touch of tannin. This is a delightful wine eminently suitable for lunch on a warm summer's day or to be simply enjoyed being sipped as a refreshing drink at any time. Recommended serving temperature is about 8 degrees Celsius.

2007 UNWOODED CHARDONNAY

Made from about one tonne of grapes from our little Chardonnay patch. The dry grown fruit was allowed to reach full ripeness before hand picking then chilled to almost freezing. The grapes were then whole bunch pressed and fermented in stainless steel tank. After settling the wine was simply filtered and bottled – no oak contact. Straw leaning to soft gold is the colour in the glass. There is no hiding the intense fruit shown on the nose whilst on the palate the wine is fresh with a nicely balanced crisp acidity. Lovely summery peach flavours dominate, leaving a clean freshness in the mouth. Delicious nicely chilled on a warm summer afternoon or will well complement a wide range of Asian dishes.

2007 SAUVIGNON BLANC

Once again this wine follows in the tradition we seem to be setting ourselves in that "old world" characters dominate. Again dry grown vines (seriously bird netted) provided us with some lovely clean fruit. Hand picked then chilled before being whole bunch pressed, settled, and then fermented in stainless steel tanks. The resultant wine has some austerity with elements of struck flint. The wine is crisp without being acidic and has a very clean aftertaste. A delightful aromatic wine with a little zesty citrus twist in its tail. Excellent with delicate fish and many Asian dishes. Serve at about 8 degrees to appreciate its full potential.

2005 BLACK PINOT

Once again our signature wine has come up to expectations. This wine was made predominantly from our B115 Pinot Noir clone. Made to complement "Slow Food" this "Slow Wine" was never hurried on its way to the bottle. After open fermentation and basket pressing the magnificent deep red wine was matured on gross lees in imported Burgundian Barriques for two and a half years until bottling in November 2007. The nose is complex with notes of subtle oak combined with very complex matured fruit characters. It is very rewarding on the palate exhibiting flavours of cherry, truffle and all those "Old World" characters that we have come to expect from this vineyard. The palate is long with a lovely clean finish leaving the mouth refreshed and looking for more! Delicious with a broad range of full flavoured foods from game meats to well matured cheeses. Recommended cellaring time 3 to 4 years. All our wines are sealed under Stelvin screw caps in order to prevent any chance of cork taint.