



## Deep Creek Wine Estate - 2008 Pinot Noir Reserve

This Pinot Noir Reserve is from our most famous signature wine series



2008 was a great year for our Pinot Noir vintage. After having won many medals with our 2007 Pinot Noir we had a challenge on our hands to produce a new Pinot Noir with equal or better quality. In order to do this we allowed the wine to stay 48 months in medium toast French oak barrels before it was returned to stainless steel tanks to rest for bottling.

The grapes were harvested on November 14 2013 at an average sugar level of 25 brix. Fermentation on the skins was finished after 12 days, and the wine macerated on the skins for a further 14 days before being pressed off. It was barrelled down into used medium toast French oak barrels, where it matured for 48 months before going back into stainless steel. This wine was not fined in order, to preserve as much of the typical aromas and flavours as possible. All winemaking practices at Hainle Vineyards are to international certified organic standards. This means low sulphite levels, and minimal fining and filtration, among other practices.

Full black cherry and dark chocolate aromas characterize this wine. A strong earthy component weaves its thread through the flavours, as well as a soft and firm mouth feel. It is lower on tannins as most of our Pinot Noir wines, which makes it a great wine to drink now.

As a very typical and characteristic Pinot Noir, it matches wonderfully with duck and other poultry, salmon, and many Asian dishes.

This wine is drinking very nicely now, and it should cellar well beyond 2025. This wine is sold directly at the winery or some selected Wine stores.

Harvest	November 14 2008
Avg.sugar	25.0 brix
Bottling	September 17 2013
Cases	300
Alc/Vol	13.6 %
Residual sugar	1.0 g/l
Acid	6.1 g/l
Cellar Potential	15 years +