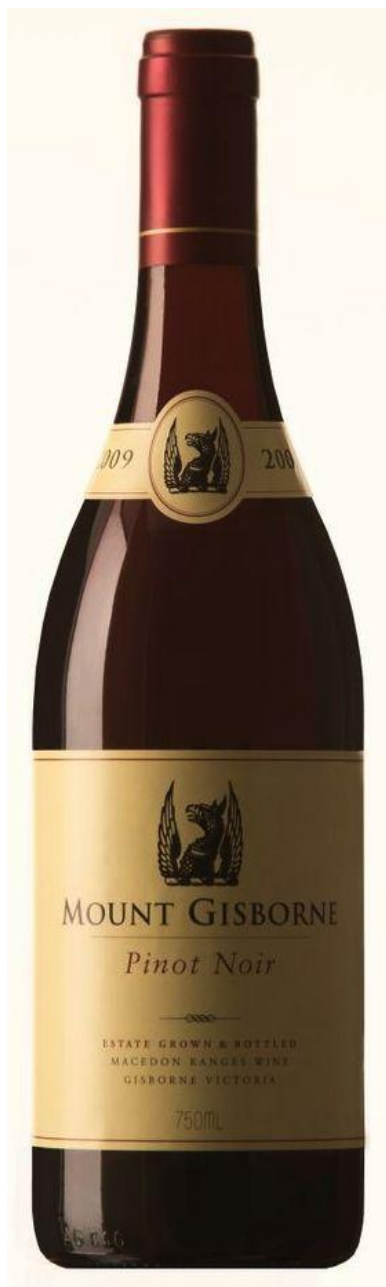




MOUNT GISBORNE PINOT NOIR 2009

Appellation: Macedon Ranges; Victoria

Winemaker: David Ell
Closure: DIAM cork
Alcohol: 13.5%



Vineyard

Mount Gisborne Vineyards is producing high quality, hand fashioned wines in a distinctly French style, they are 100% estate grown and bottled.

First plantings commenced in 1986 and continued progressively through 1990. The vineyard soils are fractured granite and volcanic, and the vineyard is situated in the foothills of the Macedon Ranges, at the base of Mount Gisborne, an extinct volcano. Mount Gisborne Vineyards have been producing premium wines since 1991. Small production and attention to detail in the vineyard and winery ensures a consistent quality product.

This boutique winery flies under the radar, as **Gourmet Traveller Wine Magazine** discovered: "Given the quality of recent releases, it is difficult to understand...the wines are not only excellent, they are exceptional value." **Gourmet Traveller Wine Magazine, Feb/Mar 2014**

Tasting Notes

Colour is bright/clear, limpid cherry red with some slight purple notes. The bouquet is fragrant and aromatic, bringing both red and black cherry and red current with plum fruit to the nose. The palate is intense with velvet silkiness leading to a long, lingering finish. Red and black stone fruits show throughout the experience and close with fine grained fruit tannins and subtle spicy oak. The acid/tannin balance will ensure longevity of this wine.

Reviews

This is an exquisitely balanced and intriguingly complex pinot of the highest order. It has a lovely mix of red fruits, coffee bean notes, spice and hints of tobacco leaf. It finishes with ultra-fine tannins and lingers for a very long time. A first-class pinot noir. **Gourmet Traveller Wine Magazine. Feb/Mar 2014.**

Strong colour; remarkably rich and sweet plum fruit on the mid-palate is followed by a spicy/briary finish; complex wine, but I would be inclined to drink it sooner than later. Rating **92 points** - **James Halliday's Australian Wine Companion 2012.**

