



# MIRRABOOKA

## Mirrabooka Pinot Noir 2006, Victoria

**Variety:** 100% Pinot Noir  
**Region:** Victoria (the 2006 vintage is 100% Geelong fruit)  
**Style:** Spicy, savory Pinot Noir with a hint of earth, spice and eucalyptus

### TASTING NOTE

The sparkling pink ruby color draws you to this wine immediately. It is an intensely flavored Pinot Noir featuring a balanced blend of fruit, spice and earth characteristics. Raspberry fruit aromas and flavors are married with pepper and mild spices, hints of eucalyptus and classic pinot noir undergrowth characters. There is a long and lively finish with tangy acidity and integrated tannins.

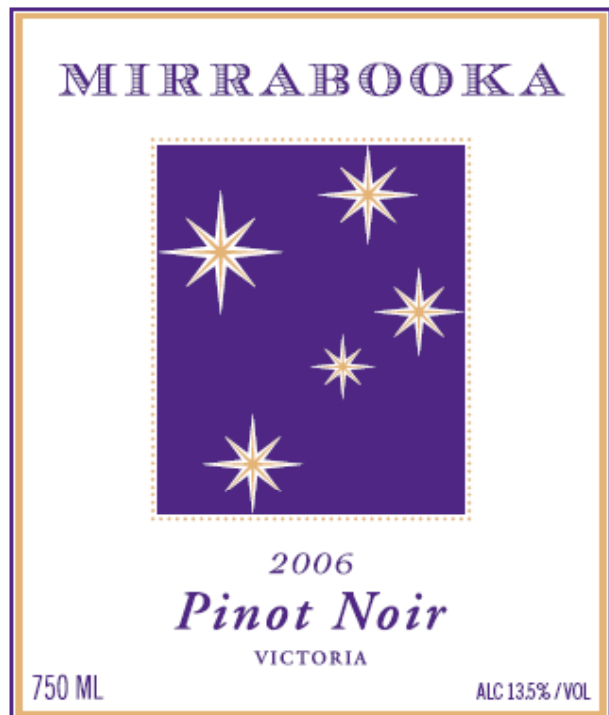
### WINEMAKING

The fruit for this Pinot Noir came from premium Geelong vineyards. This wine was made using a philosophy of minimal handling to preserve the wine's primary fruit character.

The wine underwent primary fermentation in stainless steel and then spent six months on oak, where it underwent malolactic fermentation. This Pinot Noir embodies the characters of cooler climate wines—savory fruit, earth & spice. Alc. 13.5%.

### CELLARING

This Pinot Noir is drinking well now. Enjoy through 2010



*For more information about the Wine Angel Portfolio please visit [www.wine-angel.com](http://www.wine-angel.com) or contact Laura Robinson at 646-351-9415 or [laura@wine-angel.com](mailto:laura@wine-angel.com)*