



TUCK'S RIDGE

Tuck's Ridge Pinot Noir 2006

Variety: 100% Pinot Noir
Region: Mornington Peninsula, Victoria, Australia
Style: Pinot Noir with a fine aroma profile, intense fruit flavors and complexity

TASTING NOTE

Attractive deep crimson in color, this Pinot Noir has a range of red fruit character on the nose. All the fruits of the forest, cherries, wild strawberries with undertones of earth and mushrooms. These layers of flavors are balanced by firm but fine tannins on the palate with a subtle wisp of vanilla to soften the finish.

VITICULTURE

The fruit was sourced from Tuck's Ridge's vineyards on the Mornington Peninsula.

The fruit was predominately MV6 clones. High maintenance VSP trellising with cordon vines resulting in 2 tonnes per acre.

WINEMAKING

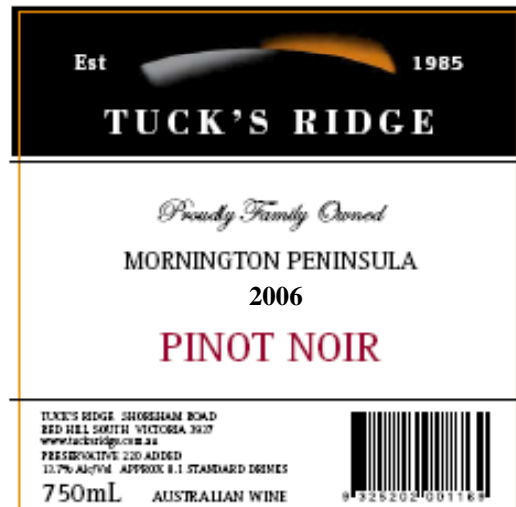
Once harvested, the fruit was crushed and destemmed, and then it was sent to the fermenters for immediate inoculation. A vigorous and hot fermentation followed. A variety of fermentation techniques were used. A few small parcels of wine underwent extended maceration by staying on skins for up to three weeks, while other parcels underwent barrel fermentation.

Emphasis was placed on preserving the integrity of batches to maximize blending options. All parcels of wine were pressed to tank, racked, and then allowed to finish malolactic fermentation in French oak barriques for 8 months (Taransaud, Allier & Seguin Moreau); 30% new, 30% 1-year old & 40% 2-years old.

Alc/Vol: 13.6%

CELLARING

Recommend medium term cellaring.



For more information about Tuck's Ridge wines please visit www.tucksridge.com.au

For more information about the Wine Angel Portfolio please visit www.wine-angel.com or contact Laura Robinson at 646-351-9415 or laura@wine-angel.com