



QUAILS RUN

PINOT NOIR 2008 CENTRAL OTAGO

<u>Winemaking</u>	Fermented in stainless steel tanks and aged on lees in tank and barrel for 6 months.			
<u>Wine Analysis</u>	Alcohol	13.2%	Residual Sugar	0 g/l
	pH	3.7	Acidity	5.7g/l
<u>Tasting Note</u>	Medium purplish red in colour with strawberry, floral, plum and wild thyme aromas. The palate is soft with sweet red berry characters and herbaceous notes. The wine is approachable with a bright and charming fruit-filled finish.			
<u>Food Match</u>	Great served with game and lamb dishes			
<u>Cellaring</u>	Drink within 5 years of vintage			