



sugarloaf ridge

simon pinot noir - vintage 2006

growing region:	South East, Tasmania
grape variety:	Pinot Noir
alcohol:	13.5%
ph:	3.51
acidity:	6.6 0g/l
residual sugar:	Dry 0g/l
maturation:	Up to 18 months on French oak
colour:	Ruby
bouquet:	Pronounced perfume of violets and blood Rose petal along with bright cherry and blueberry. Alluring spice and herbal background adds complexity to the hedonistic perfume. Meaty-smokiness and gunmetal nuances with a distinctive flintiness, wild thyme and whiff of juniper berry; gorgeous bouquet that you could nose for hours.
palate:	Loaded with ripe, sweet cherry, has a wonderful purity and crunchiness of fruit. Softly textured, light framework with a savoury, tangy mid-palate, superfine black tea and kalamata olive flavoured tannins, the roasted beetroot and herbal nuances are mirrored on the palate with cool acidity with a lurking sweetness and creaminess to the black fruits.
food match:	Duck, red meats, Game and ethereal enough to go with many Japanese dishes.
wine maker:	Julian Alcorso, Winemaking Tasmania
cellaring:	3-15 years
awards:	Silver medal, International Cool Climate Wine Show 2009 Bronze medal, Royal Hobart Wine Show 2009



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'Pronounced perfume of violets and blood Rose petal along with bright cherry and blueberry - has a distinct sweetness and lift in the fruit with a discernable plush semblance that reminds me of seductive Fleurie or Moulin-a-Vent.

Alluring spice and herbal background adds complexity to the hedonistic perfume - striking resemblance of turmeric, roasted beetroot, black olive, meaty-smokiness and gunmetal nuances with a distinctive flintiness, wild thyme and whiff of juniper berry and menthol youthfulness; gorgeous bouquet that you could nose for hours. Loaded with ripe, sweet cherry, has a wonderful purity and crunchiness of fruit, enhanced by serving slightly chilled. Softly

textured, light framework with a savoury, tangy mid-palate, superfine black tea and kalamata olive flavoured tannins, the roasted beetroot and herbal nuances and mirrored on the palate with cool, spearmint acidity with a lurking sweetness and creaminess to the black fruits.

Stylistically, this is classic Tasmanian Pinot Noir with expressive sweet fruit and a pureness and slenderness of the decidedly cool yet radiant climate. It is a delight to drink now but will clearly benefit from a few more years in bottle, the fact I revisited this bottle over three days and it just kept getting better indicative, and would easily live 10 years. I could see this being very versatile with northern Indian cuisine, at the same time ethereal enough to go with many Japanese dishes.'

Note: Our tasting notes are provided independently by Curtis Marsh at www.thewanderingpalate.com