



Cooralook

A taste of the world in every glass



COORALOOK PINOT NOIR 2010

VARIETY:	Pinot Noir
REGION:	Strathbogie Ranges
ALCOHOL:	13%
RESIDUAL SUGAR:	0.82 g/L
PH:	3.56
TITRATABLE ACIDITY:	5.5 g/L
BARREL AGING:	100% French Oak, 8 months in barrel
HARVEST DATES:	Late March 2010

2010 GROWING SEASON

Climate-wise, the 2010 season saw us come closer to a 'normal' vintage. Budburst came in early September with stable weather patterns throughout the growing period. Harvest commenced two weeks earlier than expected and was completed by late March, approximately four weeks early, with little harvest difference between the reds and whites. Yields were generally in line with estimates, and fruit quality was excellent with no pest or disease problems.

VINEYARDS & WINEMAKING

WINEMAKER'S NOTES

The 2010 Cooralook Pinot Noir has been produced from fruit from our own Yabby Lake Vineyards in the Strathbogie Ranges. The grapes were harvested in late March, with careful fruit selection resulting in an intense fruit driven and balanced wine. The wine displays a lovely bright vibrant red colour while the bouquet is dominated by classic pinot noir aromas of red berry and spicy plum fruits. The palate is medium bodied with exceptional fruit intensity, retaining its elegance with a fine mouthfeel and a fine persistent finish.

A perfect match to gamey poultry dishes like quail, squab or duck.

Chief Winemaker – Tom Carson