



Carillion

ORANGE

2014 PINOT NOIR ORANGE

WINEMAKERS NOTES

Only produced in years of exceptional fruit quality, our 2014 Pinot Noir displays a nose of delicate red fruits, balanced by a complex palate with subtle hints of Turkish delight and soft tannins lingering into the finish.

This elegant cool climate Pinot will beautifully complement dishes of game birds, pastas and risottos.

PETER BOURNE (Wine Critic)

Colour: Bright garnet red

Smell: Blood plum and winter berries with a lilt of fresh truffles and Middle Eastern spices.

Taste: Medium weight yet deeply flavoured with lots of exotic red berry fruit and savoury, earthy elements. Oak is whispering its message while mild-mannered tannins interplay with the juicy acidity to lift the wine and extend its finish.

Cellaring: Now to 2018

Food: Quail prepared in the Vietnamese manner with lots of white pepper spices.

VINEYARD

Our Carillion Vineyard, located on the slopes of Mt Canobolas, personifies the hype for cool climate wines coming out of the Orange region. The key to this area is the cool to cold climate and high altitude, meaning we are able to enjoy an extended growing season with plentiful sunlight hours.

Red/brown volcanic clay loams on light-medium clays provide the base for growing premium Chardonnay and Sauvignon Blanc in the whites, with the focus on Cabernet Sauvignon and Shiraz in the reds. Smaller planting have gone well in Verduzzo which is made into a single variety wine, and Viognier which we typically co-ferment with Shiraz.

Area Planted: 75 acres (30 Hectares)

Elevation: 740-800m

Degree Days: 1250-1400

Sunshine Hours: 1850

BOTTLING SPECIFICATION

Alcohol: 12.8%

Standard Drinks: 7.6

