

Here at [yellow tail][®] we believe that great quality wine can be affordable and great fun too. That's why all the wines we make are vibrant and approachable, and that's what drives our pioneering spirit and our determination to make our own rules. All the wine [yellow tail][®] makes is instantly recognizable, both for its appearance and its personality. The following tasting note is designed to give you an insight into [yellow tail][®]. But, if you want to cut to the chase, it's simple. Drink [yellow tail][®], enjoy it, share it, sip it. And, while it is seriously good wine, don't get too serious about it.

PINOT NOIR

[yellow tail][®] Pinot Noir is made with grapes sourced from the highest quality vineyards. The grapes are fermented on their skins, in contact with oak to add even more depth to the wine. Temperatures are kept high to ensure that we get the maximum color and tannin from those treasured grape skins. Finally, we bottle [yellow tail][®] Pinot Noir on the estate, keeping a watchful eye on the whole process from start to finish.

REGION

South Eastern Australia

ANALYSIS

Alc: 13.5%, pH: 3.4%, TA: 6 g/L, RS: 4 g/L

FLAVOR

[yellow tail][®] Pinot Noir has aromas of coffee, chocolate and ripe raspberries. Great berry fruits and spicy oak on the nose are enhanced by underlying dark cherry and cigar box aromas. A soft, subtle, not-to-be-missed experience.

ENJOY

[yellow tail][®] Pinot Noir is a perfect partner with pork tenderloins and great friends.

