



2015 Cherry Avenue Pinot Noir

Appellation: VQA Twenty Mile Bench

Cherry Avenue Estate Vineyard. Tight planting on mixed loam and clay soil in 2003. Viticultural practices included vertical shoot positioning, shoot thinning, cluster thinning, hand leaf removal and hand harvest.

Ageing Potential

Drink now or age through to 2026!

Winemaker's Comments

Made from low yielding vines located on our Estate Vineyard, our Cherry Avenue Pinot Noir was aged in French Oak barrels for 14 months. The nose is enthralling, showing aromas of black cherry, liquorice, and juniper berry. It is light to medium-bodied, silky, and the tannins are medium-firm on the finish, which is long.

Food Pairings

Always a go to food pairing wine, the Cherry Avenue Pinot Noir will match perfectly with beef Bourguignon, roast duck breast or pork chop with cherry sauce, charcuterie platter, etc.



TAWSE WINERY

TECHNICAL NOTES

HARVEST DATE	Sept 28, '15
ALCOHOL LEVEL	13
BRIX AT HARVEST	20.7
PH	3.50
TOTAL ACIDITY	6.25
RESIDUAL SUGAR	2 mg/l