

Five Sons Estate Pinot Noir 2004

Select parcels of the best fruit our estate produces is made into wine bearing the Five Sons Estate label. These wines are complex, layered and seductive.

Our 2004 Pinot Noir was destemmed and cold soaked for three days prior to fermentation in open stainless steel fermenters. After fermentation for five days at 32 degrees, with hand plunging three times a day, it underwent seven days maceration. The wine was matured for sixteen months in French oak barriques, 50% of which were new.

Our 2004 Pinot Noir shows aromas and flavours of plum and cherry with rich red berry fruit. A taste of plum cake is combined with the spice and weight of premium French oak and delivers a palate of full complexity and richness.

100% Mornington Peninsula

100% Estate Grown



Technical Information

Cases produced	279
Date harvested	April 15th 2004
Bottling date	September 2005
Release date	March 2006
Alc/vol	13.5%
Total Acidity	6.21
pH	3.35
Winemaker	Rollo Crittenden