



## Stoney Vineyard Pinot Noir 2004

Stoney Vineyard wines represent high quality wines produced for medium term cellaring reflecting the unique characteristics of the Stoney vineyard and the winemaking techniques of Peter Althaus.

This wine was fermented in stainless steel open top fermenter before being matured in second and third use French oak for a period of one year. The wine was bottled after a light filtration to maximise the natural characteristics of the fruit.

### **Colour**

Vibrant pale red

### **Aroma**

Perfume of dried flowers and lavender with red berry fruits of raspberry, plums and cherries.

### **Palate**

Medium bodied wine with intense ripe red berry flavours supported by silky fine tannins and a balanced mineral acidity. The finish is long and dry.

### **Analysis**

Alcohol 12.5%

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Stoney Vineyard is situated in the Coal River Valley, twenty minutes north of Hobart and enjoys a temperate maritime climate with low annual rainfall and long warm days. Each wine is a true reflection of the relationship between the soil, vine, climate and the wine maker and we hope that it gives you as much pleasure to drink as it did for us to make.

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