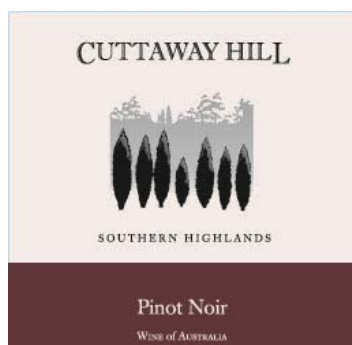


Cuttaway Hill Estate



2010 Pinot Noir

Cuttaway Hill Estate is cradled in the mountains of the Southern Highlands in NSW, at 700m above sea level with all grapes being grown and harvested on the family owned estate.

The Cuttaway wines is represented by our logo - a typical Southern Highlands scene. Each wine is crafted to embody a true taste of the Southern Highlands in a glass.

- Harvested:** 17 April 2010
- Region:** Southern Highlands 100%
- Varieties:** Pinot Noir 100%
- Vineyard:** Cuttaway & Allambie
- Vintage:** A slow cool vintage with steady even ripening, during veraison resulting in wines of intense varietal character and cool climate delicacy, balance and longevity.
- Analysis:** Alcohol 13.5%
pH 3.5
TA 6.4g/L
RS 2.4 g/L
Preservatives 220
Standard drinks 8.0
- Winemaking:** Cold soaked on skins for 24 hours followed by primary fermentation in stainless steel at a cool 17-23°C for approx 14 days. Full malolactic fermentation in selected medium toast French oak hogsheads for 9 months. Finished with a light fining and a sterile filtering at bottling.
- Seal:** Screwcap
- Appearance:** Ruby red
- Bouquet:** Perfumed nose displaying strawberry, raspberry with a hint of spicy oak characters and savoury notes
- Palate:** A structured palate of ripe fruit and subtle tannins, with balanced length and elegance
- Cellaring:** Current to 2018
- Serve with:** Roast pork stuffed with chestnuts and sage in a red wine jus