



2017 Cherry Ave Pinot Noir



TAWSE WINERY

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. Certified Organic.

Production

2,600 Bottles,

Cellaring Potential

Enjoy now through to 2027

Winemaker's Comments

The flagship Pinot Noir of the Tawse Portfolio, the Cherry Ave vineyard consistently produces exceptional quality wines. The 2017 growing season was a challenging one with heavy rain throughout July and August, which made winemakers very concerned. Luckily, September arrived and brought unseasonably warm and dry weather which gave our Pinot Noirs the sunlight they needed to ripen beautifully. This is an elegant wine with notes of raspberry, black cherry and tobacco.

Food Pairings

The 2017 Cherry Ave Pinot Noir with its red fruits and herbal notes will pair very good with pork loin glazed with pomegranate and orange or coq au vin.



TECHNICAL NOTES

HARVEST DATE	October 4, 2017
ALCOHOL LEVEL	12.5
BRIX AT HARVEST	22.0
PH	3.75
TOTAL ACIDITY	5.68
RESIDUAL SUGAR	0 mg/l