

**PINOT NOIR      BARWICK ESTATE      WESTERN AUSTRALIA  
PEMBERTON 2009 14%**

[www.barwickwines.com](http://www.barwickwines.com)

**VISUAL ANALYSIS:** limpid, clear garnet and quite flowing.

**OLFACTORY ANALYSIS:** wild strawberry, sweet chocolate, black olives, mint, undergrowth and violet.

**GUSTATIVE ANALYSIS:** the structure is not so bad, the salivation is on the average, the right hint of tannic sensation is accompanied by a discrete softness and the final is strawberries flavoured. The gustative aromatic persistence is about 4/5 seconds.

**WINE-FOOD COMBINATION:** braised duck leg in pinot noir sauce

- The succulence of the duck leg is counterbalancing the astringency note of the tannin
- The salivation of the pinot noir sauce is countervailing the softness of the wine
- The structure of the recipe is equalizing the structure of the wine
- The olfactory-gustative persistence of the recipe is matching to the intense aromatic persistence of the wine

**PRICE-QUALITY RELATION:** good      *approximately 14,00 AUD*

**Preservative (220) added.**

**Produced with the use of milk and egg products. Trace may remain.**

**Approx. 8.3 Standard Drinks**