



Cabernet was an early flirtation, but pinot noir has now established itself as Tasmania's premium red grape variety. Much of it goes into excellent sparkling wines, although in the island's southern and eastern areas there is a greater trend to using it for table reds. These have a delightful core of sweet fruit and an array of flavours, retaining complexity and good intensity on a long finish. The very best exhibit what is known in pinophile circles as the peacock's tail, where the flavours seem to blossom and multiply on the finish. Today's featured four pinots are but a small sample of what the Apple Isle has to offer.



- 1. Moorilla Muse Pinot Noir 2007 (\$45)**
Lifted aromatics, red berries, florals and gossamer tannins. Calls you back for more. [92]
- 2. Pirie Pinot Noir 2007 (\$39)** Bacon, smoky earth, game, beetroot and red fruits. A firmer style than many. [91/100]
- 3. Pipers Brook Reserve Pinot Noir 2005 (\$75)** Fragrant, with persistence and complexity. The proverbial iron fist in a velvet glove. Plums, cherries and soft tannins. [92]
- 4. Spring Vale Cellar Release Pinot Noir 2005 (\$80)** Soft, supple and seamless with a lovely lingering aftertaste. Dark fruits and root vegetables. Terrific. [93]