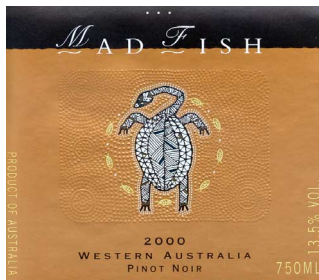


# MAD FISH

## 2000 MadFish Pinot Noir

### Region

Great Southern 85%  
Margaret River 15%



**Technical Notes** The fruit for this wine was selected from cool climate vineyards situated predominantly in Denmark, with some Mount Barker and Margaret River fruit adding to the blend.

The juice was fermented in individual batches with twice-daily pumpovers. Following the completion of malolactic fermentation, the wine was matured for one year in French barriques – an equal mix of new through to 4-year-old oak.

**Tasting Notes** The wine displays its cool climate origins with berry aromas, spice and an underlying earthiness. The palate shows initial cherries and strawberries, with a rich mid-palate of chocolate and spice, followed by a finely balanced finish of tannin and oak.

**Cellaring** Over the next 5 years, the 2000 MadFish Pinot Noir has the acid and tannin structure to enable the development of more complex secondary characters.



MADFISH WINES

Margaret River and Denmark, Western Australia

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