

# PINOT NOIR 2019



Blend: Pinot Noir

- Red cherry
- Toasted almonds
- Ripe strawberries

## TASTING NOTES

An excellent example of a cool climate Pinot Noir. This well balanced red is vibrant and bright, with soft tannins and ripe strawberries, plums and red cherry on the palate. Leather and earthy notes complement toasted almonds, black cherry and dark fruits, with a long, smooth finish.



## FOOD PAIRINGS

Perfectly complements grilled asparagus, pork, duck and rabbit as well as game birds. The light elegance of this wine does not overpower, so a good fit with lighter, less richly flavoured foods, especially Brie. Try it with salami too.



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# HOW TO TASTE YOUR WINE

We've put together a simple guide to wine tasting to help you make sense of the amazing aromas and tastes you'll come across when drinking a good wine.

## STEP 1: SEE



The key to wine tasting is to do everything slowly; to savour and analyse all aspects of the wine. The first thing you see is its colour. The colour will give clues to the wine's vintage (the year the grapes were picked), alcohol content and grape variety.

## STEP 2: SWIRL



Take a sniff before swirling for clues to the grape variety and sign of oak. After the swirl, look for wine legs down the inside of the wine glass. Legs usually indicate sweeter and higher alcohol wines. Now, one last big swirl for a good dose of oxygen to release the deep aromas and it's time to let loose your greatest asset when it comes to wine tasting; your nose.

## STEP 3: SNIFF



Using your nose, inhale from the glass. What can you smell? Close your eyes and try to analyse big smells first, think fruity, floral, earthy or spicy. Then get into the details; roses or lychees, cinnamon or anise, hot baked earth or cool hills? The key is to identify an aroma, then move on. What else is there? Remember everyone has individual taste buds. When tasting a wine, try and identify flavours by yourself before comparing with friends.

## STEP 4: SIP



Take a small sip and use your tongue to move the wine around your mouth. Where does the flavour burst? The tongue detects sweet at its tip and acidity at its side. The back senses bitter, and your lips and cheeks will pucker with tannin. Then swallow to judge the alcohol content at the back of the throat. And what is the finish? Long, developing flavours, different

Use this space to make your own notes:

What do you see, smell and taste?

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