

## AUSTRALIAN REDS

**94**★★★★★

**2002 Scorpo Pinot Noir, Mornington Peninsula, A\$36**

Improves as it breathes. Herbal, stemmy characters give way to rich, fruit-sweet complexity of great charm. It has plenty of tannin and structure: a robust, character-filled pinot of real distinction. **15**



Gourmet Traveller Wine  
Autumn 2005 Huon Hooke

**2002 Scorpo Pinot Noir** Delightfully vibrant in both colour and bouquet, this pinot combines fresh red fruits characteristics with a hint of stem. The tannins are very fine, and the palate is long and balanced. Delicious. (\$35.00) *Highly Recommended LJ*

Winewise 2004 LJ

### 2002 Scorpo Pinot Noir (\$36)

I met Paul Scorpo at the same time as Sandro Mosele (who makes the Scorpo wines), and they are two peas in a pod. Drop a little dirtspeak and sit back as they razz each other about geological ages and parent materials. Paul, with wife and family, purchased a derelict orchard near Merricks North in 1996.

The 2002 Scorpo Pinot started with an almost caramelly sweet nose, evolving to briar and cherry, with some light sappy characters and a herbal edge. The palate shows firm tannins and structure such that I'd like to see it with another three to five years in bottle. Paul says the tannin structure of the pinots coming off the Scorpo property each year, confirm that his wines have the nous to build in power yet soften with bottle age.

Divine Food & Wine  
March/May 2005  
Tess Brown