



PINOT GRIS ADELAIDE HILLS 2020



TASTING NOTE

On the 28th February, we harvested Pinot Gris from our Llangibby Vineyard, a relatively new addition producing exceptional fruit. One of the better vintages in recent times, we are thrilled with the varietal lift and aromatic intensity. With plentiful groundwater stores, the vines developed at a slow and steady pace with good crop levels. Our Pinot Gris block thrived in the conditions showing ripe flavours at a moderate 11.2-12.0 baume. Whilst Pinot Gris and Pinot Grigio are made from the same grape variety, they have developed into two distinct wine styles. Alsace is considered the home of Pinot Gris, and when compared to the stereotypical Alsatian Pinot Gris', ours has tighter acid structure and more aroma. Ours also carries a subtle hint of residual sugar and is 'drier' than many French examples, yet its texture bears greater similarity to the Gris style than the Northern Italian lighter flavoured style.

WINEMAKING

When harvested the Pinot Gris exhibited ripe fruit flavours even at the modest sugar levels of 11.2 Baume. The free run component was gently pressed in our airbag/tank press, denying the inclusion of any harsh phenolics, whilst a small parcel was fermented in aged French oak hogsheads. The free run was fermented cool with a yeast selected for its elevated aromatic expression and fermentation was complete in just over two weeks. Post ferment, the wine was held on yeast lees to add further complexity and texture, further enhancing the gentle floral and citrus fruit flavours. The oak component (4%) was back blended and gives the wine an extra dimension of textural complexity.

VINTAGE:	2020
COLOUR:	Pale gold
AROMA:	Lifted Florals
FLAVOUR:	An intriguing blend of fruit ranging from green pear to white peach
TECHNICAL:	12.5% Alc Vol 6.5 g/L Acidity 3.31 pH 1.56 g/L Residual Sugar
DRINK WITH:	Thai green chicken curry
CELLAR:	3-5 years
