

REGIONAL COLLECTION

Australia Our Vineyard



2017 ADELAIDE HILLS PINOT GRIS

COLOUR Don't be alarmed, rather than restraining the naturally occurring colour of Pinot Gris we've let the true varietal colour shine. The result is a stunning light straw with a hint of rose gold

AROMA Ripe pear, citrus and nectarine

PALATE Spice, stone-fruit and juicy nashi pear with a textured mid palate and a crisp mineral finish

WINEMAKING

Fruit selected from the Adelaide Hills region was night harvested to retain maximum fruit flavour and gently pressed to avoid the transfer of any harsh tannins. A portion of the wine was fermented in oak to add spice and complexity; this was further matured in contact with the yeast lees to build structure and layers of interest.

VINTAGE

The higher than average rainfall during the winter months and a cooler spring delayed budburst and flowering resulting in vintage being 3-4 weeks late. Conditions during fruit ripening were quite dry and favoured full development of both flavour and colour.

FOOD MATCH

Goats cheese croquettes or seafood risotto

VINTAGE	2017
VARIETALS	Pinot Gris
REGION	Adelaide Hills
HARVEST	March 2017
CELLARING	Enjoy on release or within 3 years of vintage
ALC/VOL	13.0%
PH	3.5
ACIDITY	5.1 g/L

