

2021 Estate Pinot Gris

Our Thoughts

Lifts of rockmelon and blossom with sweet nuances of pink lady apple tie in agreeably with the fine crunch and grip that coat the mouth and drive the palate

Vintage Comment

With a La Niña weather pattern controlling the season we started with a wet spring and start to the summer, resulting in late bud burst and flowering. Below average temperatures and rainfall over summer allowed the grapes to ripen slowly but evenly, resulting in great flavour and natural acidity.

Harvest Date: Yield

Hand-picked :: 17.3.21 5.3t/ha

Vineyards :: Clones

100% Wallis

Brix :: pH :: TA

23 :: 3.22 :: 7.5g/L

Winemaking

This Pinot Gris was hand picked, chilled overnight and then separated into two parcels. One component was fermented on skins for 20 days with minimal handling before being pressed off. Pressing decision was made once ferment tasted dry and was showing attractive textural elements. The other component was whole bunch pressed directly to oak whole bunch pressed and fermented with natural yeast. Both wines were blended together and aged in oak for 8 months.

Aging :: Oak

8 months :: 20% 1 year old oak

Finished residual sugar :0.46.g/L : pH :: 3.38 TA

5.6g/L :: 44% Malolactic fermentation

Alcohol

13.0% (7.7standard drinks/750ml bottle)

Production

74 dozen, bottled November 2021 :: screwcap

Food Pairing

Poached Mildura Murray cod, romanesco, cider butter sauce

Best Drinking

2022-2027

