

THE OTHER WINE Co.



2023 PINOT GRIS ADELAIDE HILLS

Taking the evolution of The Other Wine Co. Pinot Gris to the next level, with textural ferments, maturation in old French oak, and a beautiful balance of freshness and texture.

Climate | Cool and elevated with high winter rainfall and long ripening periods.

Vineyard | Fruit was taken across a number of sites in the Adelaide Hills. Shallow loams with degraded ironstone and quartz soils. All fruit was picked to balance flavour-ripeness and natural acidity to highlight both vibrancy and fruit purity.

Season | A cool late vintage with plentiful winter rains meant slow ripening and captivating acidities. Grapes came to full flavour ripeness during the cooler months of the season, bringing poise and balance to the palate.

Winemaking | Working to the strengths of Pinot Gris, the wine was fermented on full solids, partly in large format oak foudres, partly in seasoned French oak puncheons, and partly in stainless steel. It was then allowed to rest on lees for 4 months to build texture before being blended and bottled in winter of 2023.

Style | Fresh, lively, and textured.

Nose | White pear, almond sorbet and jasmine.

Palate | Juicy nashi and fleshy white pear bring texture and deliciousness, whilst the zip of cool season acidity sets the palate alight.

Alcohol | 13%

Drink | Ideal drinking now and for up to another three years.

BY MATT LARGE AND TEAM