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## 2022 Pinot Gris, Adelaide Hills

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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.

**Vineyards** | Fruit was taken across three sites in Balhannah and Charleston. Shallow loams with degraded ironstone and quartz soils. All fruit was hand-picked to balance flavour-ripeness and natural acidity to highlight both vibrancy and fruit purity.

**Season** | An exceptional vintage, soaking winter rains gave the vines a healthy start to bud burst and flowering. The spring and summer months were mild this led to incredibly balanced fruit flavours, good acid retention and terrific intensity.

**Winemaking** | Working to the strengths of Pinot Gris, the wine was fermented on full solids, partly in old French oak puncheons and partly in stainless steel. It was then allowed to rest on lees for 4 months to build texture, complexity, and drive through the palate. Blended and bottled in the winter of 2022.

**Winemaker** | Matt Large

**Style** | Fresh, lively and textured.

**Nose** | White pear and citrus peel with lifted orchard blossom.

**Palate** | Subtle apple and white pear flavours. Delicate palate with good balance of flavour and acid, pithy crunchy phenolics add a nice level of tension.

**Alcohol** | 13.0%

**Drink** | Ideal drinking now and for up to another 3 years.

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