



2019 Skilly Valley Pinot Gris

PLACE

Clare Valley

A local blend sourced mostly from our cool climate Skilly Valley vineyard near the picturesque Kilikanoon cellar door with an addition from our high altitude Trillians Hill vineyard in Penwortham.



VITICULTURE

The 2019 vintage will be remembered as one of the driest on record, with very low rainfall between December and when harvest occurred in late March. Despite these challenging conditions, the cooler locations and higher elevations of both vineyards provided some relief, with smaller, yet evenly ripened parcels being received at the winery. Harvesting at night whilst cool and with only a short trip before processing maximised the fruit's condition, varietal character, crisp acid retention and overall balance.



WINEMAKING

Once harvested, each parcel was kept separate, drained and very lightly pressed before the juices were cold settled. The racked juices were fermented cool at 14 degrees for three weeks before one parcel had its ferment arrested just before dryness, leaving a small amount of retained grape sugar to provide the final cuvée with some additional texture and structure.

SENSORY

Colour: Pale straw with some subtle 'Gris' tints to its appearance. Brilliant in clarity.

Aroma: Lifted aromas of Japanese pear, green apple, cinnamon spice and fresh quince enliven the nose.

Palate: Fresh and lively with a rounded texture and a fine acidic backbone, the palate beautifully combines the fresh flavours of green apples, international pears and 'just picked' quinces with the exotic spicy undertones of cinnamon and cloves, in a long and indulgent finish.

CELLARING

Best enjoyed whilst young, but it will benefit with up to two years cellaring.
Alcohol: 13.0%