

QUARTZ REEF

BENDIGO ESTATE

PINOT GRIS 2016 - SINGLE VINEYARD



A bouquet of ripe stone fruit and spiced honey followed by a luscious texture with a rich yet dry finish. A perfect match for all cuisine. Ageing 3 – 5 years.

VINEYARD

Biodynamic Demeter certified Bendigo Estate vineyard; planted in 1998, with a vine density of 5,000 plants per hectare. The soils on the beautiful north facing slope are Waenga fine sandy loam and Letts steepland with an elevation from 217 – 264 metres, on 44.55° south.

VINTAGE

Spring was cool and led into a very dry September and a warm dry October. November mornings presented some frost conditions however the days became warm and stayed dry. Summer developed into another warm dry season with December and January continuing this theme. In February the rainfall was well below normal. Overall a great summer yielding small, flavour packed berries with great colour.

WINEMAKING

Hand-picked in ideal condition and ripeness on the 6th & 7th of April. Whole bunch pressed, minimum settling followed by warm native yeast fermentation and kept on yeast lees for 10 months. Bottled on the 4th April 2017.

TECHNICAL

pH: 3.35, TA: 4.4 g/l, Alcohol: 13.4%, RS: 3 g/l

