



MOSQUITO HILL

SOUTHERN FLEURIEU WINES
STYLISH · ELEGANT

2015 PINOT BLANC

VINTAGE ~ 2015 was an early vintage although the Pinot Blanc is a late ripening variety for a white grape. It cropped at about 49 HL/ha (2.75 tonnes/acre) and was picked at a Baume of 12.8.

VINIFICATION ~ The grapes were treated oxidatively so no sulphur was used until after the primary fermentation. The grapes were bag pressed and the juice went to a stainless-steel tank for 48 hours of settling at 10c. The juice was then racked to old French oak barriques for a mixture of wild and inoculated yeast fermentation. The wine stayed on lees for 9 months with monthly stirring. It was bottled in October 2015 under stelvin closure.

COLOUR ~ Yellow with light gold tints.

AROMA ~ Wild field flowers, hazelnut and slight baked green apple aroma with lots of minerals.

PALATE ~ Similar to the aroma with the wine being full bodied and quite dry. Long flavoured, having a certain unctuousity in the mouth.

CELLARING ~ 5 -10 years.

COMMENTS ~ This is perhaps the most elegant of the Pinot Blanc's we have made and so saying is less full flavoured than some. We expect it to last exceptionally well.

SALES

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