



MOSQUITO HILL

SOUTHERN FLEURIEU WINES
STYLISH · ELEGANT

2016 ARTISAN PINOT BLANC

GROWING SEASON " It was a typical warm South Australian summer with the occasional very hot day. There was rain at the end of January and early in February but thereafter it remained dry until after vintage.

HARVEST " The Pinot Blanc is always the latest of our grapes to ripen and these were handpicked in mid-March at a Baume around 12.9.

WINEMAKING AND MATURATION " The making is essentially the same as for our Chardonnay with pressing, cold settling, then transfer to French oak barrels, all of them old, for barrel fermentation. It was transferred to tank after six months for bentonite fining.

BOTTLING " The wine was bottled after nine months, at the winery, without undergoing filtration. It is cork (Diam) sealed.

THE FINISHED WINE " This is a full flavoured wine which is quite savoury in character. I liken it most to the style of Southern Rhone whites made from Rousanne and Marsanne grapes

GENERAL COMMENTS " This is a food wine which will go well with strongly flavoured dishes such as pork, lamb or indeed Indian food.

SALES

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