





COLOUR

Pale sandstone with a copper blush.

NOSE

Fresh aromas of lemon, nashi pear, and melon.

PALATE

Generous flavours of tropical fruit, citrus, and spice with a savoury finish.

WINEMAKING

Harvested at optimum ripeness in the cool hours of early morning, transported directly to winery for delicate processing. Cool temperature-controlled fermentation with aromatic yeast strains. A portion of the pressings was hyperoxidized and wild fermented in oak before being blended back into the final wine.

FOOD PAIRING

Roast chicken with lemon, fresh herbs, and vegetable trivet.

VINTAGE NOTES

A cool spring resulted in a slightly later harvest. Higher than average summer temperatures in January and February assisted in ripening, but also resulted in bunch variation between each vine. Picking decisions were made by taste and only once ample ripeness had been achieved. As a result, this Pinot Gris has fruit weight and intensity with bright natural acidity and balance. Great food wine!

QUICK NOTES

VINTAGE / 2022

WINEMAKERS / Rory Parks

GRAPE VARIETY / Pinot Gris

BOTTLED / August 2022

GROWING AREA / Margaret River

Western Australia

ALC%/VOL / 13 % v/v

TITRATABLE ACIDITY / 6.74g/l

PH / 3.28

CELLAR POTENTIAL / drink now or cellar for up to 3 years

OAK / French

MATURATION / 6 months



