



## 2021 Pinot Blanc – Trouble Maker

**Region** Adelaide Hills

**Colour** Polished Gold

**Aroma** Lifted aromas of lemon blossom, lychee, rosewater and Beurre Bosc pear.

**Palate** Vibrant palate of green apple, yellow peach and sun ripe melon with refreshing acidity and flinty focused finish.

### Viticulture

**Variety:** Pinot Blanc 55%, Pinot Gris 35%, Gwertz Traminer 10%.

**Clone:** Pinot Blanc (Clone 54), Pinot Gris (Clone D1V7) and Traminer (Clone C3V15)

**Row Width:** 2.5 metres

**Vine Spacing:** 1.8 metres

**Vine Density:** 2,222 vine per ha

**Elevation:** 390 metres above sea level

**Vine Age:** 10 years

**Soil Type:** Limestone and shale incorporated within an alluvial sandy loam to light clay.

**Irrigation:** Monitored daily drip irrigation

**Shoot Thinning by hand**

**Fruit Thinning by hand**

**Fertiliser:** organic matter

**Bird Control:** 100% of the vineyard is bird netted.

**Harvesting:** 100% of the vineyard is handpicked to maximise fruit quality.

### Winemaking

- / 24 hrs in Coolroom / Freezer before processing
- / Whole bunch pressed
- / Left in press on skins for 4 hours.
- / 100 % old French oak
- / Free run straight into barrel
- / 100% Wild ferment
- / Ferment to 20 degrees
- / 50% malolactic fermentation
- / Unsulphured for 6 months.
- / Left on lees with minimal lee stirring
- / Out of barrel after 9 mths, settled, racked, stabilised and bottled.



### Analysis

<b>Alc/Vol</b>	12.4%
<b>pH</b>	3.23
<b>TA</b>	8.6
<b>Picking date</b>	01.03.21

Mount Torrens, SA

vellawines.com.au

@vella.wines