

2021 Pinot Blanc - Trouble Maker

Region Adelaide Hills Polished Gold Colour

Lifted aromas of lemon Aroma

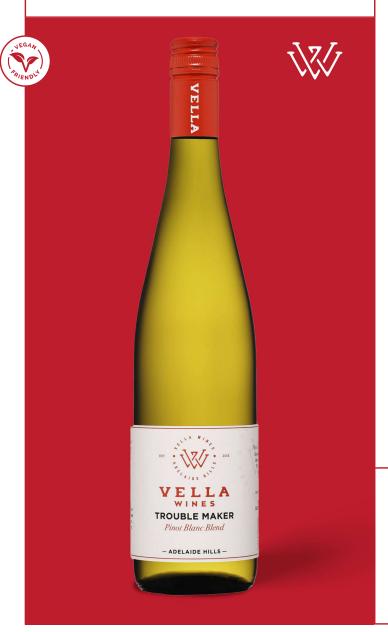
blossom, lychee, rosewater

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

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.

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Alc/Vol	12.4%
рН	3.23
TA	8.6
Picking date	01.03.21

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