



## GRAPE VARIETY

Pinot Gris

## COLOUR

Pale Straw

## NOSE AND PALATE

Pear. Citrus. Honeysuckle. Textured.

## VINEYARD REGION

Hilltops Region, NSW

## VINEYARD ALTITUDE

450m above sea level

## WINE ANALYSIS

Alc/Vol: 12.2% pH: 3.20 TA:7.29g/L RS:1.95g/L Yeast:VL1

## WINEMAKER

Simon Gilbert and Will Gilbert

## PEAK DRINKING

Now until 2028

## VINEYARD CONDITIONS

Sourced from the Hilltops Region, at an altitude of 450 metres, these vineyards have extremely fertile soil, typically with dark red granite clays impregnated with basalt. While capable of holding water at depth, they are free draining and support strong vine growth.

One of Australia's cooler climate regions, the Hilltops has a mean January temperature of 22.6°C with a 15°C variance between Summer and Winter months, and an average rainfall of approximately 639mm per annum. The chilly winters, warm summers and typically very settled autumn conditions when the days are sunny and night temperatures fall, are perfect for long, slow grape ripening and flavour concentration.

## WINEMAKERS NOTES

These grapes were Selectiv machine harvested in the early hours of the morning. The fruit then spent 18 hours cold soaking prior to pressing taking place and being destemmed into open top fermenters for the fermentation. The lightly pressed juice was cold settled and racked with solids for fermentation. Fermentation of the juice took place in both Stainless Steel and old neutral barrels with regular stirring. The skin contact component was plunged twice daily and then basket pressed post dryness at the ideal texture and tannin balance, which occurred after 18 days. A blend of 30% Skin Contact and 70% Oak and Stainless Ferment was made shortly after ferment and then transferred to old neutral barrels on full lees. Regular stirring took place through maturation of 5 months in oak. Blended in September to prepare for Bottle. The fruit was harvested at a 'Grigio' ripeness level and then fleshed out through lees work and skin contact. Filtered.