

REGIONAL COLLECTION

Australia Our Vineyard



2018 ADELAIDE HILLS PINOT GRIS

COLOUR Light straw with a hint of copper-pink
AROMA Ripe pear, citrus and nectarine
PALATE Juicy nashi pear with a textured mid-palate and a hint of spice. A delicious underlying minerality and a refreshing finish

WINEMAKING

Fruit selected from the Adelaide Hills region was harvested at night and gently pressed to ensure a soft and elegant wine. The juice was then cold settled and cool fermented in stainless steel with yeast strains selected to enhance the natural varietal characters. A portion of the wine was fermented in oak to add spice and complexity, this was then matured in contact with the yeast lees to develop layers of interest.

VINTAGE

Vintage 2018 in the Adelaide Hills saw elegant wines crafted with great finesse and varietal intensity. Despite some extremes in weather throughout the growing season, the final stages of flavour development and a long slow ripening resulted in wines which will be remembered for their depth of flavour and colour.

FOOD MATCH

Gruyere cheese tart or seafood risotto

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| VINTAGE | 2018 |
| VARIETALS | Pinot Gris |
| REGION | Adelaide Hills |
| HARVEST | March 2018 |
| CELLARING | Enjoy on release or within 3 years of vintage |
| ALC/VOL | 13.5% |
| PH | 3.5 |
| ACIDITY | 5.5 g/L |

