



# JIMMY'S HAT

## ADELAIDE HILLS 2016

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*REGION:* Adelaide Hills

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*VARIETIES:* Savagnin (47%) Verdelho (44%) Pinot Gris (9%)

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*SKIN CONTACT:* None

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*OAK TREATMENT:* None

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*BARREL MATURATION:* None

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*BOTTLE WEIGHT:* 1.45 kg

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*CASE WEIGHT:* 9.2 kg

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*BOTTLE BARCODE:* 93 1473 3002 141

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*WINEMAKERS:* James Mungall & Ben Heide

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*ALC/VOL:* 12.5%

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*pH:* 3.23

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*TITRATABLE ACID:* 6.9 g/L

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*RESIDUAL SUGAR:* 4.9 g/L

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*CLOSURE TYPE:* Screwcap

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*CASE CONFIGURATION:* Stand-up 6

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*PALLET CONFIGURATION:* 32 cases /layer, 4 layers /pallet

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*CASE BARCODE:*

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*CELLARING POTENTIAL:*

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### *REGION*

The Adelaide Hills wine region has a reputation for producing some of Australia's most exciting cool climate wines. With an average elevation around 600 metres the climate is significantly cooler than the neighbouring wine regions. Cool, dry summers and an autumn ripening period produce a balanced fruit flavour profile and natural acidity.

### *VINTAGE*

The season started mild with below average rainfall before well timed rain in January. Yields were above average across most varieties with whites from this vintage showing ideal fruit flavour and acid balance. 2016 is considered by many to be the best 'all-round' vintage for some time.

### *VARIETY*

A blend of three white grape varieties, the Savagnin brings a crispness to the wine with flavours of citrus and refreshing acidity. Verdelho is fruity and fresh while the Pinot Gris adds complexity and texture to the wine.

### *VINIFICATION*

Harvested through the night, the cool fruit was crushed and the juice of each variety fermented separately to emphasise the best varietal characters of each grape. The wines were then blended and bottled early to retain freshness.

