



MERCHANT SERIES

PINOT GRIGIO ADELAIDE HILLS 2017

REGION: Adelaide Hills

VARIETIES: Pinot Grigio

SKIN CONTACT: None

OAK TREATMENT: None

BARREL MATURATION: None

BOTTLE WEIGHT: 1.37 kg

CASE WEIGHT: 16.8 kg

BOTTLE BARCODE: 93 147 3300 309 4

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 12.5%

pH: 3.32

TITRATABLE ACID: 6.7 g/L

RESIDUAL SUGAR: 3.1 g/L

CLOSURE TYPE: Screwcap

CASE CONFIGURATION: Stand-up 6, Stand-up 12

PALLET CONFIGURATION: 16 cases /layer, 4 layers pallet

CASE BARCODE: 93 147 3300 318 6

CELLARING POTENTIAL:

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 areas. Cool, dry summers and an autumn ripening period produce a balanced fruit flavour profile and natural acidity.

VINTAGE

Spring was cold and wet with the Adelaide Hills region receiving its highest annual rainfall since 1992. Moist soils meant flower development was delayed and the catalyst for a late vintage. Warm, dry conditions with a few bursts of heat through the ripening period and into autumn allowed the fruit to develop full colour with good flavour characteristics.

VINIFICATION

Handpicked from a single site in the Adelaide Hills, the fruit was carefully de-juiced to minimise colour extraction and need for fining. Free run juice was cold settled then cool fermented in stainless steel fermenters. The finished wine was bottled as soon as possible after fermentation to maintain maximum fruit expression and freshness.

