



MERCHANT SERIES

PINOT GRIGIO ADELAIDE HILLS 2018

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: 3.15

TITRATABLE ACID: 5.7 g/L

RESIDUAL SUGAR: 4.67 g/L

CLOSURE TYPE: Screwcap

CASE CONFIGURATION: 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 started cool keeping vines dormant and delaying bud burst. Temperatures warmed with above average rainfall providing healthy canopies on the vines to begin summer. Very hot conditions in January and February reduced crop levels slightly before finishing with a dry, sunny growing season. Despite a reduction in volume, the fruit was very good quality with ripe flavours and tannin at low sugar levels.

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.

