



## The Stiletto

20/16

PINOT GRIS

### THE WINE

The 2016 Stiletto glides gently along the palate with soft, rich cuts of nashi pear resolving in a final stab of spice and floral nuances. Supple mouth filling fruit leads to a finely honed finish of crisp acidity.

### VITICULTURE

The grapes are from two vineyards, one near Lenswood and the other at Charleston in the Adelaide Hills.

The vines in both were shoot thinned to give moderate crops and good fruit exposure to sunlight.

### WINEMAKING

On arrival at the winery, the fruit from both vineyards was crushed and immediately gently pressed. Pressings were separated and oxidized before fermentation in oak.

Of the free run juice 25% was fermented in French oak hogsheads and barriques (10% new) and a small percentage was put through malolactic. It was then blended with the fresh tank fermented portions to provide a balance of fruit and complexity.

### SPECIFICATIONS

VARIETY	100% Pinot Gris
GEOGRAPHICAL INDICATION	100% Adelaide Hills, South Australia
ALCOHOL	12.5%
CELLARING POTENTIAL	1 -3 years

