

# Tasting Notes



## *The Stiletto*

### 2023 PINOT GRIS

#### THE WINE

Another great year for Pinot Gris. Mouth filling fresh cuts of pear and apple entwined with spice and floral nuances. Rich fruit resolves in a lingering finish of crisp acidity. Vibrant and lifted, it will develop additional depth over 2-3 years.

#### VITICULTURE

Another fine year for grape quality. A long, cool but sunny ripening period again helped to maximise grape flavour while retaining balanced acidity.

#### WINEMAKING

Ripe Pinot Gris grapes are dark dusky pink in colour so the challenge in the winery is to extract the juice without colour pickup. To achieve this the fruit is always kept as cold as possible, crushed quickly and lightly pressed. The juice from the pressing is in two batches.

The first is 'free run' which is the majority of the juice, while the second, approximately 10%, is called 'pressings' and is heavier and much darker in colour.

50% of the free run juice is fermented in French oak, while the balance is fermented in stainless steel to provide a fresh and fruit driven base wine.

The pressings are kept separate and oxidised to remove the 'red' colour before fermentation in older oak barrels. This provides a rich and textural component to the finished wine.

Finally, the three parcels are combined to give an interesting balance of fruit weight and texture.

#### SPECIFICATIONS

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

