

OUR PINOT GRIS IS SOURCED EXCLUSIVELY FROM A SECLUDED VINEYARD ON THE SOUTHERN FLEURIEU PENINSULA - A PERFECT LOCATION FOR GROWING PINOT GRIS.

PAINSTAKING ATTENTION TO DETAIL IN THE VINEYARD BY OUR GROWER, CAREFUL DECISION MAKING AT HARVEST AND MASTERFUL CRAFTSMANSHIP BY OUR WINEMAKER HAVE PRODUCED THE STYLE OF PINOT GRIS WE'VE ALWAYS DESIRED AND A VINTAGE WE ARE VERY, VERY PROUD TO RELEASE.



NOTHING IS LEFT TO CHANCE IN THE VINEYARD AND THE EMPHASIS IS ON QUALITY, NOT QUANTITY. LOW YIELDS ARE ACHIEVED BY 'BUNCH THINNING', OR DROPPING FRUIT SEVERAL TIMES BEFORE HARVEST WHICH ALLOWS THE VINES TO DIRECT NUTRIENTS TO FEWER GRAPES, LEAVING THE BEST FRUIT BEHIND FOR PICKING.

WE USUALLY HAND-PICK THE PINOT GRIS IN EARLY MARCH TO ACHIEVE A DESIRED BALANCE OF RICH, RIPE FRUIT FLAVOUR AND RETENTION OF A CRISP, CLEAN ACID STRUCTURE. OUR AIM IS TO PRODUCE A FRESH, FRUIT DRIVEN AND ELEGANT STYLE OF WINE WITH A HINT OF DISTINCTIVE PINOT GRIS COLOUR.

PINOT 'GRIS' ('GREY' IN FRENCH) OR PINOT 'GRIGIO' ('GREY' IN ITALIAN) IS NAMED SO BECAUSE OF THE PINKISH GREY COLOUR OF THE GRAPE SKINS. RETAINING THIS COLOUR DURING THE WINEMAKING PROCESS IS VERY DIFFICULT AND OUR WINEMAKER WORKS VERY HARD TO ACHIEVE THIS.

OUR PINOT GRIS IS PALE STRAW IN COLOUR WITH A VERY SUBTLE DUSKY PINK HUE. IT IS A LIGHT, FRESH AND AROMATIC STYLE OF WINE IN ITS YOUTH BUT WITH EVERY YEAR OF BOTTLE-AGE DEVELOPS MORE RICHNESS OF FLAVOURS, COMPLEXITY AND INTEREST.

FLORAL, FRUITY AND A LITTLE BIT SPICY WITH A CRISP, DRY FINISH – IT'S PERFECT WITH SEAFOOD AND AN ELEGANT APERITIF – DON'T JUST TAKE OUR WORD FOR THAT – THE PREVIOUS VINTAGE WON A MEDAL AT THE HONG KONG INTERNATIONAL WINE & SPIRIT COMPETITION WHERE IT WAS JUDGED WITH FOOD AGAINST PINOT GRIS FROM AROUND THE WORLD. THE SAME WINE WAS ALSO A WINNER AT THE 2010 SOUTH AUSTRALIAN WINE OF THE YEAR AWARDS. SIMILAR IN STYLE, WE'RE KEEN TO SEE THE 2010 FOLLOW IN IT'S FOOTSTEPS WITH ACCOLADES, AWARDS AND A KEEN CONSUMER FOLLOWING THIS SPRING / SUMMER...

ENJOY! – ALLEN & HELEN BRISTER

TECHNICAL INFORMATION – 2010 PINOT GRIS

Winemaker:	Mike Brown	Viticulturalist:	Trevor Desmond
Alcohol:	13.0% by volume	Vineyard:	Pages Flat, Southern Fleurieu
Total Acidity:	5.2 grams/litre	Elevation:	300 metres above sea level
pH:	3.2	Ave Rainfall:	540 millilitres per annum
Residual Sugar:	3.3 grams/litre	Soil Type:	Sandy; Organic Podzolic layer
Production:	Approx 1000 cases	Harvest:	Hand-picked March