

**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 WITH A HINT OF DISTINCTIVE PINOT GRIS COLOUR.

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

OUR PINOT GRIS IS PALE STRAW IN COLOUR WITH A SUBTLE DUSKY PINK AND BRONZE HUE. LIKE SAUVIGNON BLANC, IT'S A LIGHT, FRESH AND AROMATIC STYLE OF WINE BUT WITH A LOT MORE COMPLEXITY. 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 – IT RECENTLY WON A MEDAL AT THE 09 HONG KONG INTERNATIONAL WINE & SPIRIT COMPETITION WHERE IT WAS JUDGED WITH FOOD AGAINST PINOT GRIS FROM AROUND THE WORLD.

#### **GRIS REVIEWS & MEDAL TALLY**

- Winner 2010 South Australian Wine of the Year Awards
- Recommended 2008 Decanter World Wine Awards (London)
- SILVER Medal 2009 Australian Cool Climate Wine Show
- BRONZE Medal 2009 Hong Kong International Wine & Spirit Competition



*'Well expressed with more complexity than other popular aromatic white varieties, a sense of unctuousness and development from neutrality to a touch of fragrant fruit and spice, the finish refreshing.'*

Tony Love, National Wine Editor for 'Taste' & Professional Judge – SA Wine of the Year Awards

*'Are you contemplating selecting fine subtle wine to compliment a delightful seafood meal? If so, you can't go wrong with this delightful Pinot Gris ...the balanced fruity ripeness with a crisp, clean structure shows off it's elegance of style. With the pale straw colour and dusting of pink, you will savour hints of a freshly cut apple and pear nose with floral and sometimes spicy aromas. The crisp acidity and subtle flavours make this the ideal adjunct to every sea food meal, but especially oysters and shellfish.'*

'Boutique Wineries' Review



#### **TECHNICAL INFORMATION – 2009 PINOT GRIS**

<b>Winemaker:</b>	<b>Mike Brown</b>	<b>Viticulturalist:</b>	<b>Trevor Desmond</b>
<b>Alcohol:</b>	<b>13.5% by volume</b>	<b>Vineyard:</b>	<b>Pages Flat, Southern Fleurieu</b>
<b>Total Acidity:</b>	<b>8.4 grams/litre</b>	<b>Elevation:</b>	<b>300 metres above sea level</b>
<b>pH:</b>	<b>3.3</b>	<b>Ave Rainfall:</b>	<b>540 millilitres per annum</b>
<b>Residual Sugar:</b>	<b>2.9 grams/litre</b>	<b>Soil Type:</b>	<b>Sandy; Organic Podzolic layer</b>
<b>Production:</b>	<b>Approx 1000 cases</b>	<b>Harvest:</b>	<b>Hand-picked on 16<sup>th</sup> March</b>