



## 2005 PINOT GRIGIO

Adelaide Hills (100%)

### Wine Analysis

Winemaker	Neville Falkenberg
Bottled	Autumn 2006
Alcohol	13.5 %
Acid	6.7 g/L
pH	3.35
Residual Sugar	4.7 g/L
Sulphur	140 mg/L

### In the Vineyard

A very cool ripening season during summer and autumn prior to 2005 harvest set the scene for exceptional quality grapes from our Pinot Grigio blocks. The sugar, flavour profile and acid levels were finely balanced, and the grapes were harvested in perfect condition at 13.3 baume on March 22.

### In the Winery

Gentle whole bunch pressing of the grapes has resulted in an elegant, restrained style that is dry and crisp. The brownish pink colour of the skin is not transferred to the juice, therefore a white wine is produced from Pinot Grigio or Gris, which is a mutation of the Pinot Noir variety. The wine was stored on yeast lees for 6 months to add a creaminess to the middle palate without any malolactic fermentation.

### In the Glass

**Colour** – Very pale straw hues with a touch of grey tinge around the edges.

**Bouquet** – Initially you are greeted with lovely lemon scented, green apple and canned pear aromas. There are also hints of chalk, dry hay and mineral characters that are fresh and intriguing. After some time in the glass a lovely green melon and nutty bouquet develops.

**Palate** – The mineral and austere flinty flavours are pronounced early combined with fresh green apple and grapefruit zestiness. Characters of dry hay, nuttiness, and cream cheese fill out the middle palate, giving rise to a flavoursome yet crispy dry finish. A perfect wine to enjoy with shellfish, as an aperitif, or with pasta and rice courses. The wine will develop further complexity with short term cellaring.