



## 2006 PINOT GRIGIO

Adelaide Hills (100%)

### Wine Analysis

Winemaker	Neville Falkenberg
Bottled	December 2006
Alcohol	14.0 %
Acid	7.5 g/L
pH	3.19
Residual Sugar	4.0 g/L
Sulphur	125 mg/L

### In the Vineyard

This single vineyard wine was selected from a great site near Birdwood. Not super cool, but on a north-eastern facing block, the early morning sunshine ripens the grapes and the tall gum trees provide shade from the warm afternoon sun, retaining good acidity and fruit flavour. Harvested by machine at dawn the colour extradiation from the skins is kept to a minimum.

### In the Winery

The grapes were delivered direct to the press from the grape receival truck and gently pressed to savour the delicate characters typical of Pinot Grigio.

The fermentation lasted for 18 days and the wine was left on yeast lees for six months to add some creamy characters to the austere palate.

### In the Glass

**Colour** – Pale straw with a splash of copper tinge from the skins.

**Bouquet** – You are greeted with freshly baled hay and a zesty mineral lift aroma followed by some savoury and nashi pear characters. There are also hints of chalk, dry straw and citrus aromas that are fresh and intriguing.

**Palate** – The flavours are rich, yet austere and delicate, with lots of zest and savoury characters that are clean and crisp. A grapefruit and green apple overtone will develop into a smooth, silky aftertaste after careful cellaring. Great with seafood, pasta or rice dishes, the wine will develop further complexity with short term cellaring.