



## 2007 PINOT GRIGIO

Adelaide Hills (100%)

### Wine Analysis

Winemaker	Greg Clack
Alcohol	14.0 %
Acid	6.3 g/L
pH	3.35
Residual Sugar	3.0 g/L
Sulphur	125 mg/L

### In the Vineyard

The fruit was sourced from two vineyards in the Adelaide Hills at Woodside and Charleston. Both vineyards have an easterly to north-easterly aspect and hence the early morning sun ripens the grapes, but the vines are protected from the harsh afternoon sun and consequently retain good acidity and fruit flavour. The grapes were hand-picked and gently handled to avoid too much colour extraction from the skins.

### In the Winery

The grapes were delivered directly to the press from the vineyard 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, and underwent partial malolactic fermentation to add some creamy characters to the otherwise austere palate.

### Colour

Pale green straw hue with a splash of copper tinge from the red skins.

### Bouquet

You are greeted with an intensely perfumed pear and nectarine nose, with hints of guava, white peach and pineapple. This is all bound together by fresh citrus and mineral aromas.

### Palate

The palate has good intensity and roundness, flavours of white peach, pineapple and pear are luscious and inviting, a good tight acid backbone gives drive to the wine and a citrus undertone. Slightly creamy mildly complex finish leaves a sense of interest in the mouth with good persistence of fruit flavours surviving long after the wine is swallowed. Great with seafood, pasta or rice dishes, the wine will develop further complexity with short term cellaring.

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