



PINOT BLANC 2018

LIMITED RELEASE | 6,000 BOTTLES PRODUCED

[ANALYSIS]

Alcohol | 12.7% alc/vol

Closure | Stelvin

pH | 2.95

Bottling Date | October 2018

Acid | 6.0 g/l

[VINIFICATION]

Hand-picked from our Mappinga Road vineyard at Oakbank. Yields were pruned back to 5MT per HA.

Partial whole bunch pressed, wild yeast fermented and matured for 5 months in 100% larger format 20% new French oak barrels. Barrel selected.

[TASTING NOTES] RRP \$22

Floral and citrus aromas lead to a beautifully enlivened palate of zesty pink grapefruit, white peach and finger lime. This is a complex textural wine with a long, crisp finish.

A versatile option for matching with spicy foods, shellfish and a variety of game dishes.