



## PINOT BLANC 2019

LIME SE 6,000 BOTTLES PRODUCED

### [ANALYSIS]

Alcohol | 13.0% alc/vol

pH | 3.33

Acid | 5.3 g/L

Closure | Stelvin

Oak | 6 Months French Oak

### [VINIFICATION]

SINGLE VINEYARD

Hand-picked from low yielding vines at our Oakbank Vineyard. Fruit was whole-bunch pressed to larger format French oak Puncheons and Hogsheads, 10% new for 6 months. Fermentation was by wild yeast.

### [TASTING NOTES]

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.

### [AWARDS]

2020 PATRICK ECKEL

2021 JAMES HALLIDAY, WINE COMAPNION

2020 AUSTRALIAN WINE SHOWCASE

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