



PINOT GRIS 2024

[ANALYSIS]

Alcohol | 12.7% alc/vol

Residual Sugar | 3.3g/l

pH | 3.13

Closure | Stelvin

Acid | 7.4 g/l

Estate Bottled

[VINIFICATION]

A modern Pinot Gris style, handmade from the cool climate of the Adelaide Hills. Sustainably grown fruit was picked over two-weeks from our Charleston and Oakbank vineyards. The fruit was chilled prior to fermentation, with a large portion wild-fermented in large format French oak barrels. Maturation on lees prior to bottling builds further complexity and texture.

[TASTING NOTES]

Aromas of tangerine, lemon and talc lead to a textural wine, displaying flavours of pink grapefruit and Nashi pear, accented by notes of orange blossom and white nectarine building to a long, mineral-led finish.

[AWARDS]

94 POINTS | AUSTRALIAN WINE SHOWCASE 2023