

VINEYARD COLLECTION

2019 EAST ARGYLE PINOT GRIS



WINEMAKING

The fruit for our 2019 Pinot Gris is sourced from the Adelaide Hills region renowned for producing incredibly expressive and refined fruit.

The 2019 was a challenging vintage with a hot, dry growing season. These hot drought conditions eliminated excessive vigour and disease problems, and resulted in lower than average Crops. Summer and early autumn were unusually dry, requiring supplemental irrigation to all vineyard sites. The low disease pressures associated with dry, warm conditions coupled with the cool night-time temperatures allowed the vines to produce fruit with exceptional character and flavour while being harvested at lower degrees of sugar ripeness, generally producing vibrant, balanced, lower alcohol styles.

TASTING NOTES

APPEARANCE

Pale straw with a hint of rose gold

BOUQUET

Awash with the aromas of cinnamon poached pears and vanilla cream, with hints of rose, honeysuckle and jasmine perfume waft above the enticing aromas of bittersweet-caramel, raw honeycomb and ground spices; gently encircling the core fruit fragrances of softened pears, red apples and fresh white peach.

PALATE

Fine, crunchy phenolics intertwined with zesty natural acidity to create a complex and finely balanced foundation. The indulgent flavours of caramel soaked apples and spicy poached pears are perfectly balanced and bittersweet, harmonising with the savory inflection of the phenolic structure, drawn through the palate by the tight acid line that adds a delicate crispness and brings a lingering flavourful finish.

FOOD PAIRING

Perfect for aromatic and mildly spiced Asian dishes, antipasto and any modern Australian cuisine

DETAILS

Winemaker	Belinda Sinclair	Alcohol	12.9 %
Region	Adelaide Hills	pH	3.32
Variety	Pinot Gris	Acid	6.36 g/litre
Cellaring	up to 5 years		

