

TASTING NOTES

2015 Singlefile Single Vineyard Pemberton Pinot Gris

Stoney Crossing Vineyard Pemberton, Western Australia



VINEYARD & WINEMAKING

Pinot Gris, a varietal mutation of Pinot Noir, is grown at the Stoney Crossing vineyard in Pemberton which has a north facing aspect and karri loam soils. The fruit was picked in early April 2015, gently de-stemmed, crushed and pressed cold to tank with a 25% component pressed to second use French oak barriques which then underwent a wild fermentation. Both components were fermented to dry and left on their lees for 5 months before being prepared for bottling in late August 2015.

THE WINE

The wine has a very slight pink blush, with aromatics of pear and fresh lychees, a floral lift with subtle spicy and savoury characters derived from the French oak and lees contact. On the palate there is a textural, rich mouth feel with flavours of spiced pear and citrus characters with a long, lingering finish from the balanced, yet mouthwatering acidity. This wine is well suited to food and can be drunk young or bottle aged for up to five years.

TECHNICAL SPECIFICATIONS

Alc: 12.7% pH: 3.18 TA: 5.49 g/L rs: 0 g/L