

# singlefile *Wines*

## TASTING NOTES

### 2014 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 at night in early April 2014, gently de-stemmed, crushed and pressed cold to tank with a 30% 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 September 2014.

#### 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.

*~ 95 Points, Ray Jordan, The West Australian ~*

#### TECHNICAL SPECIFICATIONS

**Alc:** 13.2%

**pH:** 3.14

**TA:** 5.34 g/L

**rs:** 0 g/L