



PINOT GRIS 2018

[ANALYSIS]

Alcohol | 13.0% alc/vol

pH | 3.34

Acid | 5.4 g/l

Residual Sugar | 2.2 g/l

Closure | Stelvin

Bottling Date | July 2018

Estate Bottled

[VINIFICATION]

Complex in style, the wine was hand-picked over two months from our Mappinga Road vineyard at Oakbank

The fruit was chilled for 24 hours, pressed off and free run juice was then fermented in 100% larger format French oak using only wild yeast. This was followed by further maturation in oak for 5 months prior to barrel selection..

[TASTING NOTES] RRP \$20

Delightful citrus and talc aromas lead to a balanced textural wine, displaying flavours of grapefruit and lemon accented by notes of Manuka honey and orange blossom.

A wine suited to seared scallops, braised pork and Vietnamese salads.

[AWARDS]

93 POINTS | WINE ORBIT

GOLD | WINE ORBIT