



## PINOT GRIGIO 2020 / NOTES



### **Vintage**

---

A low cropping vintage due to wet and windy weather during flowering which resulted in very few and very small bunches. Cool weather and intermittent rain throughout the growing season produced elegant wines of low alcohols but ripe flavours and crisp acid.

### **Vineyard**

---

Sourced from a single vineyard in Seville with an easterly aspect. The grapes were machine harvested in the cool of the morning.

### **Winemaking**

---

The fruit was pressed without the addition of sulphur dioxide to stainless steel tank to settle overnight. The juice was racked off heavy solids to both a stainless steel tank and some old barrels. The tank was inoculated with a selected yeast strain and fermented cool while the barrels were left to ferment with indigenous yeast at warmer temperatures. The tank portion brought freshness to the wine, while the barrel portion produced texture. These two components were blended in Spring before filtering and bottling.

### **Tasting**

---

Pristine. Subtle florals on the nose, white blossom with nashi pear and grapefruit; on the palate, zesty green apple, almost mineral - and oyster shell with a hint of saline freshness.

### **Analysis**

---

Alcohol 12.5%

pH 3.2

Acid 6.1g/L

Sugar dry

PINOT GRIGIO