

# Alta Tasting Notes

## 2011 Pinot Grigio

### Grapes

100% Pinot Gris

### District of origin of grapes

100% Adelaide Hills

### Winemakers comments

Pinot Gris thrives in the cool climate of the Adelaide Hills. Stylistically the 2011 Alta Pinot Grigio reflects the Italian style of winemaking for this variety, and relies heavily on the varietal characters and naturally high acid levels in the grapes at harvest to provide aromatics and structure. The savoury dry finish will compliment an impressive range of foods. Enjoy now, or hold onto it and watch the flavours develop and become more complex. *Sarah Fletcher*

### Vinification

Grapes were handpicked prior to natural acid levels dropping and whole bunch pressed to ensure a soft juice which was vibrant in colour and low in phenolics. A complimentary yeast strain was selected for its ability to highlight primary fruit flavours whilst enhancing palate structure. A cool ferment in stainless steel resulted in a pristine wine with great depth of flavour. In keeping with the true Grigio style, this wine was filtered post ferment and stored in tank until blending.

### Colour

Vibrant pale yellow.

### Aroma

Highly aromatic, with spring blossom and fresh Corella pears.

### Palate

Tightly structured with excellent purity. Rich lemon and spiced pear flavours concentrate through the mid palate and linger through to a dry savoury finish.

### Food match

Chilli infused, Asian inspired, sea dwelling and egg laying creatures.

### Analysis

Alcohol 13.0%

pH 2.95

Acid 7.42g/L

Sugar 1.1g/L

