



Alta Tasting Notes

2009 Pinot Grigio

Grapes

100% Pinot Gris

District of origin of grapes

Adelaide Hills, South Australia

Vinification

Regular vineyard assessments leading up to harvest ensured grapes were picked when the flavours were at their optimal intensity. The grapes were hand harvested and whole bunched pressed in order to minimise phenolic and colour pick up in the juice. My biggest challenge was to ensure that the fresh flavours and remarkable structure of the juice was retained throughout the winemaking process. A complimentary yeast strain was selected for its ability to highlight varietal flavours and enhance palate structure. Free run and pressings were fermented separately in stainless steel between 14 and 16C. The wine was racked off lees after the completion of the ferment and stored cool in stainless steel prior to bottling.

Oak maturation

None.

Analysis

Alcohol 12.25%

pH 2.94

Acid 8.08g/L

Preservative/fining information Sulphur, milk and PVPP

Colour

Vibrant green

Aroma

Fresh cut pears, spiced grapefruit and citrus blossom.

Palate

Zesty and clean with a rich mid palate full of red apples and ripe citrus. The crisp acid gives the wine focus and length.

Food match

Soft blue cheese, smoked fish and pasta

Winemakers comments

True to style this wine is clean and crisp showing classic varietal characters and great length reflecting the cool climate and classic minerality of the Adelaide Hills. This wine has great structure ensuring that it will hold it's own well with most foods. Enjoy now, or hold onto it and watch the flavours develop and become more complex.

Sarah Fletcher, Winemaker