

ENDLESS SUMMER

2019 Adelaide Hills Pinot Grigio



Grab

Deliciously refreshing and overflowing with thirst quenching drinkability.

Spiel

Come touch the sun and feel the love. This compilation is deliciously refreshing; overflowing with apples, limes and thirst quenching drinkability

Colour

Pale straw, with tinges of green

Bouquet

Green apples and limes with tropical notes

Palate

Apple and lime flavours dominate on a zesty, zingy palate. Lip smackingly refreshing!

Grub Match

A bucket load of seafood

Cellaring

Drink up!

Vintage

A very dry winter and spring, with frost events in September and November disrupting bud burst and flowering, resulted in the lightest crops in the past decade. January and February were warm and dry, and in conjunction with the low yields, ripening was rapid. Quick decision making and early picking resulted in whites with great aromatics, and reds with great intensity and structure thanks also to the light crops and early tannin maturity. 2019 was a challenging vintage, but one of the most rewarding, with our alternative varieties showing particularly well. The overall quality is a tribute to our growers and their perseverance in a difficult growing season. We salute you!

Vineyard

Nigel's vineyard is near Gumeracha in the central Adelaide Hills - 348m above sea level on clay with shale

Vinification

The aim throughout the fruit processing stage is to preserve the fresh flavours by gentle handling, and by keeping the fruit and juice as cool as possible. The fruit is crushed as soon as it arrives at the winery and the free run juice drained off immediately. This is then fermented by a neutral yeast strain at low temperatures of 12-15°C so that the wine maintains primary fruit aromas and flavours. Throughout the process the aim is for minimal handling, and attention to detail, ensuring that the delicate aromatics are not compromised. Fermented to dryness, this wine was filtered and bottled soon after vintage in June 2019.

