

# ENDLESS SUMMER

2014 Adelaide Hills Pinot Grigio

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## Grab

Deliciously refreshing and overflowing with thirst quenching drinkability.

## Spiel

Girls and boys, this Pinot Grigio won't leave you high and dry this summer. It's deliciously refreshing, overflowing with apples, limes and thirst quenching drinkability. Crank up the tunes. Good times.

## Colour

Pale straw, with tinges of green

## Bouquet

Green apples and limes

## 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 game of two halves' was the story of vintage. Above average winter and spring rainfall led to good vine growth, but a windy spring and some unseasonal frost events resulted in a poor fruit set and potentially low yields. Heat events in January brought on vintage quickly, but the 'mother of all handbrakes' was applied in mid February with 100-150mm of rain. This and the following cool weather in March/April gave the reds the perfect hang time. It's a funny old game, and this vintage of two halves is still under analysis, but a cool season overall and low yields has produced some wines of real finesse that are already showing poise and distinction, reminiscent of 2010.

He shoots! He scores!

## Vineyard

Simon's Pinot Grigio vineyard is near Mt Torrens in the central Adelaide Hills - 430m 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 2014.

