

ENDLESS SUMMER

2015 Adelaide Hills Pinot Grigio

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 condensed vintage with full fat flavour! A warmer than usual spring led to an early, yet even flowering and fruit set. Together with a dry season, this led to an early start to vintage despite mild conditions and welcome rainfall in January. With harvest progressing quickly, it was clear that yields were variable, but the wines showed full flavours. Low yielding BV Shiraz was rich, 'modern classical' and MV Cab was varietal and structured (reminiscent of 2005). Yields were up in Garnacha, Monastrell, EV Shiraz and Adelaide Hills, and thus looked less primary, more savoury, with good acid (reminiscent of 2002). So the upshot is we've almost got two vintages in one, with some diverse, full flavoured wines. Lap it up!

Vineyard

David's Pinot Grigio vineyard is near Macclesfield in the southern Adelaide Hills - 320m 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 May 2015.

