

# TAR & ROSES

## 2023 'BARREL FERMENTED' PINOT GRIS

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### GEOGRAPHICAL INDICATION

Frog Hollow Vineyard Main Ridge, Mornington Peninsula.

### VINIFICATION

Grapes were hand picked in late March, in the cool of early morning then transported to the winery where they were destemmed before being gently pressed. Juice was racked to seasoned French oak barriques for 10 months maturation with some battonage and about 25% going through malo-lactic fermentation.

### MATURATION

Seasoned French oak barriques

### ANALYSIS

Alcohol 13.5%  
pH 3.29  
Acid 8.2g/L  
Sugar <1g/l

### COLOUR

Pale straw

### NOSE

Fresh nashi pears, jasmine & honeydew melon on the nose with a mealy complexity and a touch of struck match.

### PALATE

The palate is textural and displays the classic Gris viscosity, slight phenolic grip that complements the nashi pear characters across the palate.

### WINEMAKERS COMMENTS

Picked slightly earlier this year to retain more natural acidity the grapes were in excellent condition. In the spirit of experimentation we crushed and pressed this vintage through a more contemporary airbag press as opposed to the 100 year old basket press, settled the juice and racked it to well seasoned French oak barrels. With the higher natural acidity we had more flexibility when it came to deciding on what level of malolactic fermentation was appropriate. The result is a well balanced mouth filling wine with good freshness and fruit character.

### FOOD MATCH

Pork cotoletta with fennel slaw

