

TASTING NOTES

2020 PINOT GRIGIO



DISTRICT OF ORIGIN OF GRAPES

Central Victoria

VINIFICATION

The grapes were machine harvested, crushed and pressed through an air bag press in the protective presence of SO₂. Cold tank fermentation was undertaken at between 10 to 15 degrees Celsius. Where possible the pressings and free run were fermented separately before being blended back with the free run for stabilisation prior to bottling. First bottling 15 June 2020.

ANALYSIS

Alcohol 13.8%

pH 3.29

Acid 5.35g/L

Sugar 1.2gm/L

COLOUR

Pale peach in colour.

NOSE

Lifted peaches and pears on the nose with tropical fruits, high notes of pineapple and lychee with a hint of passionfruit.

PALATE

The palate has abundant fruit sweetness and classic Pinot Grigio viscosity, flavours of guava and lychee abound, well balanced with fine acidity, long and lingering.

FOOD MATCH

Barbequed prawns with lemon and olive oil on a leafy summer salad.

WINEMAKERS COMMENTS

In 2020 our Pinot Grigio was sourced from three main vineyards; the Stratford Vineyard, just north of Nagambie, one in Sutton Grange as well as vineyards that are planted along the banks of the mighty Goulburn River. The Stratford vineyard produces the riper end of the flavour spectrum, tropical characters of lychee and passionfruit. While the higher altitude of the Sutton Grange vineyard provides cooler conditions, allowing the grapes to ripen slowly, ideal for the development of the delicious classic fresh peach and pear characters. The mighty Goulburn River also has a cooling effect on the vineyards planted on its banks that mimics a type of elevation. The characters here also are more towards the iconic peaches and pears. Together these characters combine to make a wine that is easy drinking and incredibly versatile.

TASTING NOTES

2017 NEBBIOLO



GRAPES

100% Nebbiolo

DISTRICT OF ORIGIN OF GRAPES

100% Heathcote

VINIFICATION

The fruit was machine harvested and crushed to small open fermenters. It was then hand plunged three times a day. After approximately 10 days of fermentation, during which time the temperature and acid levels were monitored and adjusted as necessary, it was pressed to tank using a gentle air bag press.

The wine was racked off gross lees directly to barrel to finish malolactic fermentation and mature in older used barriques for 12 months. Bottled 29th August 2018.

OAK MATURATION

Approximately 18 months in oak.

ANALYSIS

Alcohol 13.9%

pH 3.76

Acid 6.05g/L

Sugar <1g/L

COLOUR

Cherry red in colour with a tinge of garnet.

NOSE

Wet rainforest ferns melded with the fresh perfume of spring flowers and hints of hot tar.

PALATE

Fine voluminous tannin on the palate, dried petals plus earthy tar, elegant and long.

FOOD MATCH

Porcini mushroom risotto.

WINEMAKERS COMMENTS

Nebbiolo is a thin skinned variety known for its unusually light colour and deceptively high level of tannins. In fertile soils it can produce large crops with large bunches and berries. The Heathcote vineyard, while close to the rich deep Cambrian vein of soil, is tempered by harder granite gravels that has seen the vines produce a more balanced canopy to crop ratio. The balanced crop level has meant even ripening and minimal disease pressures.

TASTING NOTE

NV PROSECCO

GRAPES

Glera

DISTRICT OF ORIGIN OF GRAPES

King Valley

VINIFICATION

The grapes were machine harvested, crushed and pressed through an air bag press in the protective presence of SO₂. Cold tank fermentation was undertaken at between 10 to 12 degrees celcius.

Pressings and free run were fermented separately but combined post fermentation, after which the wines were stabilised and blended. The base wine was then sent for secondary fermentation which was undertaken in Charmat (pressurised) tanks. Yeast, nutrients and sucrose were added.

The secondary fermentation took approximately seven days, until the desired dissolved CO₂ level was achieved. Prior to bottling, further sucrose adjustments were made. All adjustments at this stage were made under pressure. The wine was then ready for bottling.

OAK MATURATION

No oak maturation.

ANALYSIS

Alcohol 11.2%
pH 3.35
Acid 5.97g/L
Sugar 10.9gm/L

COLOUR

Pale straw with light fine bubbles.

NOSE

A lifted bouquet of green apples, grapefruit with hints of pear and spring flowers.

PALATE

A spritzy yet soft palate of light green apple and citrus mousse, refreshing with a crisp acid finish.

FOOD MATCH

Prosciutto wrapped fresh melon.

