

2020 10X Pinot Gris

Our Thoughts

A textural wine balancing musk, honeysuckle and kaffir lime characters with a subtle wet stone and mineral crunch.

Vintage Comment

Lower than average rainfall and relatively standard temperatures over winter and cooler temperatures over spring led to late budburst and flowering (our latest on record). A mild start to the summer delayed fruit set followed by mild conditions over autumn providing slower ripening and resulting 10.0 in a later start to the vintage (2 weeks later than average).

Yields were reduced but those grapes that were picked were of good quality – great natural acidity and lovely flavours in our Chardonnay with the Pinot Noir benefitting from the long cool ripening.

Harvest Date

Hand picked 12-18 March 2020

Winemaking

- whole bunch pressed
- fermented in concrete and then racked to older oak
- a portion of the wine was whole bunch fermented on skins,
- pressed off early and then blended back into the blend
- after 7 months of oak maturation, bottled
- unfinned and filtered
- partial malolactic fermentation (27%)



Alcohol

12.8%

Food Pairing

Charred yabby with chilli and finger lime.:
serve at 10–13°C

Best Drinking

2021-2026

Your Thoughts

