



2005 10X Pinot Gris



The Vineyard...

Good winter rains, with follow-up rainfall during spring through to January. Perfect weather through the second half of February until well into April meant an early vintage. Acid and flavour development were excellent.

Brix::pH::TA 22.8-24.3° (12.7-13.5° Baumé) :: 3.29 :: 7.3 g/l
 Vineyards::Clones Wallis :: D1V7
 Harvest date 28 March-1 April 2005
 Yield 5.0 tonnes/ha (2.0 t/acre, ~30.0hl/ha)

The Winery...

Winemakers :: Richard McIntyre & Martin Spedding

Winemaking Hand harvested. Whole bunch pressed and fermented in old oak. 60% wild yeast fermentation – partial MLF. 8 months in barrel with regular lees stirring before light fining with gelatine, bentonite and PVPP and sterile filtration at bottling.

Alcohol 14.5% (8.6 standard drinks/750ml bottle)
 Residual sugar Dry (1.5 g/l)
 Malolactic Partial
 Aging::Oak 8 months :: old French oak
 Production Bottled 12 December 2005 :: screwcap
 Finished pH::TA 3.37 :: 6.3 g/l

The Tasting Room...

Release Date :: January 2006

Tasting notes An Alsace style Pinot Gris: ripe and rich yet maintaining its elegance and structure. Pale lemon gold in colour with a lifted floral nose of white roses, citrus blossom, sun ripened peaches and a touch of cantaloupe. Soft fruit on the palate, with a creamy mid-palate texture and good, fresh lemony acidity on the finish. The wine is rich and full bodied, with excellent weight and length.

Food::Temperature A lovely pre-dinner style, or a good match for Quiche Lorraine, free range roast chicken or really good fish and chips. Serve at 10–13°C.

Best drinking Drinking well now, but will increase in intensity and richness on the mid palate with 6-12 months and cellar well until 2007–2009

Reviews...

Vibrant fruit, the unusual citrusy overtones a distinct plus; long palate and finish; 9 months in old French oak a textural vehicle. Drink 2009.

91 :: James Halliday :: 2007 Australian Wine Companion

This pinot gris has balance and tremendous richness. A clever hint of wood augments the spice and grass-hay aromas. The wine's texture and length are highlights.

Huon Hooke, Ralph Kyte-Powell, Sally Gudgeon :: 4 June 2006 :: Sunday Age Uncorked

This is a very intense but charming wine, made complex by judicious use of oak, and nicely balanced despite the stated 14.5 per cent alcohol. Dry-grass and spice aromas and a dry, lingering finish. Great with seafood risotto.

91 :: Huon Hooke :: June/July 2006 :: Gourmet Traveller Wine