

Rochford. Captivate the senses.

Estate Pinot Gris 2020

Varietal: Yarra Valley Pinot Gris 100%

Tasting Notes:

Colour is medium straw/partridge eye. Scents of Nashi, cantaloupe with a hint of honeysuckle blossom. Fresh and vibrant citrus evolution of palate leads to a soft, fleshy well textured nectarine mid-palate. A crunchy pear skin finish and rose talc chalkiness on the aftertaste completes this Pinot Gris.

Viticulture Notes:

Our winemaking philosophy is to produce the best fruit possible in the vineyard and allow the wines to express the individuality of the vineyard and each growing season. The grapes for this wine were hand-picked with viticultural practices based around maintaining balance in the vineyards, sustainability and responsiveness to changing environmental conditions.

2020 is characterised as a long and cool season. Winter rains continued into spring giving full verdant vine canopies to set up the growing season. Flowering conditions were less than ideal leading to reduced fruit yields. The season progressed with very mild conditions frequently without prolonged sunlight. These mild conditions and cool nights extended the ripening period for grapes well into Autumn and allowed for the evolution of cool climate characters retaining vibrant natural acidity.

Harvest: Hand-picked on the 10th of March
Vinification & Elevage: Harvested in the cool early morning to retain fresh varietal characters. Crushed and pressed to a mix oak (25%) and stainless steel fermenters. Barrel stirring of yeast lees post ferment during maturation until bottled after 6 months

Technical Data:

Alcohol 12.5%
Contains Sulphites
Vegan Wine

