



## **STUMPY GULLY**

Mornington Peninsula

### **Vineyard:**

Moorooduc, Mornington Peninsula  
Established 1989

### **Winemaker:**

Michael Zantvoort

### **Soil:**

Red clay loam

### **Grapes:**

100% Estate Grown Pinot Grigio  
Clone D1V7  
Vine age 27yrs

### **Technical Details:**

Harvest Baume 13.0  
PH 3.31  
TA 12.6g/L  
T/ha 8.35  
Vines/ha 1650  
Alc/Vol 13.1%  
Air bag press  
Innoc. Yeast 3C

### **Winemaking**

The trick to Pinot Grigio is minimal skin contact and harvesting fruit before acid falls out! Short air bag press to minimise colour and a quick ferment of 5 days, with wine left on fermentation lees right up till bottling. It is then cross flowed and bottled to capture the true beauty of this stunning wine.

### **Further Information:**

Drink with Antipasti, Seafood, Pasta  
Longevity 3-4 years