

SMALL VICTORIES

WINE CO



2021 PINOT GRIS

STYLE *vibrant and zesty with a satisfying savoury finish*

AROMA *white peach and custard apple*

PALATE *floral outburst with a fruit driven weight and a lovely textural finish*

DRINK *we are yet to find a time not to drink this!*

FOOD *think a great big wedge of Manchego (with or without the rest of the cheese plate trimmings) or a hot bowl of potato and leek soup with a crusty bread roll and all the butter*

VINEYARD *just out of Balhannah, Adelaide Hills*

SOIL *loam soils with a clay base*

SEASON *sufficient rain in winter ensured a positive start to the growing season. There were periods of heat leading to a little early crop loss- almost a natural form of crop thinning! Fortunately, the canopy protected the ripening crop well beyond the early heat, to achieve our desired ripeness.*

WINEMAKING *picked on a cool morning as the sun came up, with fruits from a couple of different aspects of the vineyard to ensure we achieved a balance of ripeness whilst retaining zesty acidity. With careful pressing to avoid colour pick up, the pristine juice was cold settled before racking for fermentation. Post fermentation we left a portion of the blend on lees to build palate weight and took a clean fraction to preserve the vibrant fruit before ultimately blending the two parcels together.*

ALC/VOL 12.7%

WINEMAKER COMMENTS *the fruit is pristine and present, in balance with just enough weight to give a little texture to the zesty dry finish - Cheers, Jules*

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