

THE FRUIT

This variety is well suited to cooler climate conditions, so Grant sources the fruit from outstanding parcels in the Adelaide Hills and Eden Valley, which experiences the ideal cooler temperate conditions to produce fruit with the intensity and delicacy required for first-class Pinot Gris. The 2008/09 growing season saw average rainfalls throughout the year with a warm October and extreme heat just prior to vintage beginning. The warm temperature and lower levels of subsoil moisture saw the crops with lower yields than average, however the quality produced from these cooler climate vineyards was exceptional with fresh varietal characters very prominent.

THE WINEMAKING

The fruit was hand picked at 13.7° Baume. After chilling the grapes overnight, they were whole bunch pressed and the juice cold settled and racked, with separate portions transferred to stainless-steel tanks for fermentation on 65% medium solids. The temperature was kept at 12 – 14°C to retain maximum ferment freshness, and the blending process of the batches focused on gaining maximum varietal flavour and optimum balance.

2009 East Argyle Pinot Gris

The 2009 Pinot Gris is pale-mid straw in colour and shows elegant floral and musk with delicate pear and ripe rockmelon aromas. The palate too is delicate with ripe rockmelon and limey citrus flavours, and subtle peach tones filling the mouth.

The wine has a creamy texture and a crisp acid backbone which provides great character and length to this wine.

A delicious match to a refreshing spring salad; try a Rocket, Pear & Walnut with a strong vintage cheese.

