



2004 10X Pinot Gris



The Vineyard...

A very dry season with the hottest December on record. Dry, cool conditions prevailed over the growing season. Vintage was late but the fruit achieved optimum ripeness and flavour intensity.

Brix::pH::TA 24.6° (13.7° Baumé) :: 3.48 :: 7.1 g/l
 Vineyards::Clones Wallis :: D1V7
 Harvest date 5 April 2004
 Yield 14.0 tonnes/ha (5.7 t/acre, ~84.0hl/ha)

The Winery...

Winemakers :: Richard McIntyre

Winemaking Full destemming/crushing before pressing - settled with enzyme and racked before fermentation, taking a small percentage of solids. 100% wild yeast fermentation in old oak - partial MLF. Aged for 9 months in old oak barrels with regular lees stirring before light fining with gelatine, bentonite and PVPP (a synthetic polymer) and sterile filtration at bottling under screwcap.

Alcohol 14.0% (8.3 standard drinks/750ml bottle)
 Residual sugar Dry (1.7 g/l)
 Malolactic Partial
 Aging::Oak 9 months :: old French oak
 Production Bottled 22-23 January 2005 :: screwcap
 Finished pH::TA 3.51 :: 6.8 g/l

The Tasting Room...

Release Date :: February 2005

Tasting notes A big, rich Alsace-style Pinot Gris that combines the lemon, apple and pear fruit of the variety on the nose with rich cheesy, toasty secondary aromas from barrel fermentation. Soft savoury fruit on the palate is supported by crisp acidity, typical Pinot Gris glycerols and rich alcohol, adding to the palate weight and texture. Concentrated and long on the finish, this wine is still very youthful and will benefit from additional bottle age.

Food::Temperature This is the ideal wine to drink with moderately spicy Thai food, such as a duck red curry, or oily fish such as ocean trout with ginger, garlic and soy. Serve at 10–13°C.

Best drinking Drinking well now, best 2006–2007

Reviews...

Greater aromatic and flavour impact than the majority, due to the astute use of 10 months maturation in old French oak; some citrus and stone fruit; a chameleon. Drink 2008.
89 :: James Halliday :: 2007 Australian Wine Companion

There is a real citrusy nose to this, a hint of lanolin, some nashi pear notes, too. It's rich and round on the palate, finishing super tangy and fresh.
Jane Faulkner :: 30 July 2005 :: The Age, Good Life