



2007 10X Pinot Gris



The Vineyard...

A dry winter was followed by a cool spring and early budburst. Some vineyards were hit by frost and hail reducing potential crop load. Poor fruit set was reported throughout the region. Summer was warm with intermittent rainfall in December and January. A low yield with small concentrated berries.

Brix::pH::TA 23.6° (13.1° Baumé) :: 3.38 :: 7.1 g/l
 Vineyards::Clones Wallis :: D1V7
 Harvest date 14 March 2007; hand picked
 Yield 3.5 tonnes/ha (1.4 t/acre, ~21.0hl/ha)

The Winery...

Winemakers :: Richard McIntyre & Martin Spedding

Winemaking Hand picked, whole bunch pressed, unsettled juice fermented in old oak barrels (wild yeast ferment), partial MLF. 8 months in barrel. Light gelatine fining and sterile filtration before bottling.

Alcohol 14.0% (8.3 standard drinks/750ml bottle)
 Residual sugar Dry (1.3 g/l)
 Malolactic Partial
 Aging::Oak 8 months :: old French oak
 Production Bottled 5 December 2007 :: screwcap
 Finished pH::TA 3.45 :: 5.4 g/l

The Tasting Room...

Release Date :: February 2008

Tasting notes Pale burnished gold in colour, this wine has a restrained nose of pear, honey and ripe quince. Very tight and youthful on the nose and palate, the richness of fruit will develop more over the next 12 months. Currently the wine has savoury fruit notes and spice balanced by soft acid, moderate alcohol and rich glycerous mid-palate texture. The wine shows good length and persistence.

Food::Temperature Perfect with cured meats, soft cheeses or cream based chicken pasta dishes. Serve at 10–13°C.
 Best drinking Enjoy now or put down for 6-18 months to allow the fruit and honey notes to develop further

Reviews...

More a rich retro-styled take on pinot gris: plenty of buttery gloss across the fruit, some ripe baked peach and toffee too. The texture is full and smooth with creamy richness, some butterscotch and pear toast flavour to close.

Nick Stock :: November 2008 :: 2009 Penguin Good Australian Wine Guide

A highly worked wine, wild yeast, barrel fermented and matured in older French oak; strong textural play, not flavour enhancing. Drink to 2011.

90 :: James Halliday :: August 2008 :: 2009 Australian Wine Companion