

THE FRUIT

This variety is well suited to cooler climate conditions, so fruit was sourced from outstanding parcels in the Eden Valley, which experiences the ideal cooler temperate conditions to produce fruit with the intensity and delicacy required for first-class Pinot Gris.

THE WINEMAKING

The fruit was hand picked at 14 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 50% 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 with 10% Barossa Valley Riesling contributing extra complexity and structure.

(2005 Reserve PINOT GRIS)

Pale straw in colour with golden hints, this wine has delicate floral, musk and pear aromas. The palate is soft and approachable, with hints of rose and musk balanced with ripe pears and fresh acidity for a complex mouth-filling flavour.

The oily texture and a crisp acid backbone provide great character and length to this wine, which matches perfectly with Asian food and marinated seafood.

The Comments

"At Grant Burge Wines, we are continually experimenting with new varieties and techniques to improve our skills in our quest to make great wines.

While only made in small quantities, these wines are often of exceptional quality, so we bottle them separately to offer wine lovers the opportunity to taste some unique and rare wine styles."

Grant Burge 2005

