

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 13° 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.

(2006 East Argyle PINOT GRIS)

Pale straw in colour with golden hints, this stylish wine has delicate floral, musk and pear aromas. The palate is soft and approachable, with hints of spice and musk balanced with ripe pears and fresh acidity for a complex mouth-filling flavour. The creamy texture and a crisp acid backbone provide great character and length to this wine, which matches perfectly with Asian food and marinated seafood.

