



the Vigneron

2011 *Wild Ferment* PINOT GRIS

The Vigneron Platinum series of wines are crafted from parcels of fruit specially selected by the winemakers that display unique characters and are expressive of their terroir. Made in tiny amounts, these limited release wines are very distinctive and highly collectable.

THE FRUIT

The fruit for this wine was sourced from the cool climate Adelaide Hills region. The 2011 vintage was one of the coolest and wettest on record, which produced fruit with lively aromatics and fine natural acidity.

THE WINEMAKING

The grapes were destemmed without crushing, bypassing the chiller to minimise colour and phenolic extraction. A discreet portion of the juice was segregated for this wine based on its enhanced flavour and structure and fermented with wild yeast adding complexity and mouthfeel. The juice was racked with high solids to maximise the texture in the finished wine. The wine was matured on full lees for 6 months in 2 year old French oak, with battonage every three weeks. This assisted with increasing the creaminess and texture of the wine.

THE WINE

Light straw in colour the wine has vibrant aromatics of pineapple and tropical fruits with hints of brioche. The palate's high natural acidity as a result of a cool growing season provides this wine with elegance and length while a creamy decadence gives considerable weight and a supple texture. A long and luscious palate with lingering flavours of tropical fruit and green apples lead into a refreshing finish. A wine best enjoyed with food but a treat on its own, this unique and extremely limited offering is sure to please those looking for a sophisticated white wine that is a little bit different.

132 Dozen made.

