



1507 Melton Highway  
Plumpton, Victoria 3335  
Ph: (03) 9747 1444  
Fax: (03) 9747 1481

## TASTING NOTES

---

### **Adelé 2014 Pinot Grigio**

<b>Details:</b>	Our follow up to the tremendous success of the 2012 Adelé Pinot Grigio. Small batch only 120 dozen made, 50% fermented on skins. The Adelé Pinot Grigio is all about texture and subtle phenolics. The fruit expresses nashi pear and spice, with a lovely line that gives the wine great length and poise. The phenolics add texture and palate weight which match perfectly with the fruit. This is a wine to savour over the summer, especially with food, but will also keep for up to 5 years.
<b>Origin:</b>	Sunbury, Victoria,
<b>Blend</b>	Pinot Grigio, 100%
<b>Viticulture:</b>	Vines planted in 1998. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening. Low yielding to ensure richly flavoured grapes.
<b>Vintage:</b>	A warm dry spring ensuring good vine and berry development led to a warm to hot summer. Nice rains in February helped accumulate good flavour and ripe characters. Picked on Feb 21 <sup>st</sup> . Cropped at 2 Tonnes/acre.
<b>Winemaking:</b>	Fruit was hand picked, whereby 50% was tipped into an open fermenter and allowed to naturally ferment on skins. After 5 days the wine was pressed off skins and finished fermenting in French oak barrels. The other 50% was pressed to a tank, racked with gross lees and naturally fermented in old French barrels. The wine was matured on gross lees for 10 months, racked on a new moon (twice) and bottled without fining/stabilisation or filtration.
<b>Bottled:</b>	March 2015
<b>Alcohol:</b>	13.0%
<b>Ageing Potential:</b>	Enjoy now, or cellar for 5+ years