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## 2016 Pinot Gris

### ADELAIDE HILLS

#### VINEYARD

Whilst Pinot Gris and Pinot Grigio wines are made from the same grape variety, they have developed into two distinct wine styles in Europe. Alsace is considered the home of Pinot Gris, and when we compare our wine to the stereotypical Alsatian Pinot Gris, our example has tighter acid structure than many and may be considered more aromatic. Whilst our Pinot Gris carries a subtle hint of residual sugar, it is far 'drier' than many of the French examples, yet its texture and weight means that it bears greater similarity to the Gris style than the Northern Italian Grigio style, where they tend to pick earlier and exhibit a racier and lighter flavoured style.

#### WINEMAKING

Harvested on the 18th of February, the Pinot Gris was picked into two separate batches based on the flavour profile, both exhibited ripe fruit flavours even at the modest sugar levels of 11.5 and 11.7°Baume respectively. The majority of the free run components were gently pressed in our airbag/tank press, denying the inclusion of any harsh phenolics, whilst a small amount was retained separate and fermented in aged French oak hogsheads. The free run components were fermented cool and took two weeks to complete. After fermentation, the wine was held on yeast lees to add further complexity and texture, further enhancing the gentle floral and citrus fruit flavours. The oak component was allowed to partially (~20%) complete malolactic fermentation and gives the wine an extra dimension of complexity.

#### TASTING NOTES

|                |   |
|----------------|---|
| <b>COLOUR</b>  | Light pale gold.  |
| <b>AROMA</b>   | Lifted floral aromas.   |
| <b>FLAVOUR</b> | An intriguing blend of fruit flavours ranging from green pear to white peach, this wine has a subtle layering of texture that adapts well to all occasions. |

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|-----------------------|-------------------------|
| <b>TECHNICAL DATA</b> | Alcohol vol: 12.7%      |
|                       | Total Acidity: 5.8 g/L  |
|                       | pH: 3.37                |
|                       | Residual Sugar: 1.2 g/L |

|                         |  |
|-------------------------|--|
| <b>CELLAR POTENTIAL</b> | Pinot Gris has the capacity to develop complexity when cellared over the short to medium term, but is well suited to early drinking when its contrast of fruit flavours, lifted aromatics and texture are at their peak. |
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#### HAVE IT WITH ...

Thai Green Chicken Curry.