



**pacha  
mama**

**pinot gris  
2016**

Beautifully versatile with pear, rose petals and a hint of spice. It's all about texture; silky smooth with fresh stone fruit flavours and a crisp mineral finish.

**District of Origin of Grapes:** 100% Central and North Eastern Victoria.

**Oak Maturation:** 80% fermentation and maturation in old French oak barriques for three months.

**Analysis:**

Alcohol 13.85%   Acid 6.92g/L   pH 3.22   Sugar 2.35g/L

**Colour:** Bright with a hint of rose gold.

**Nose:** Rich and inviting with ripe pears, orchards and stone fruit enriched with a hint of spice.

**Palate:** Textured and mouthfilling with flavours of baked pears and apples, balanced with refreshing acidity and a clean finish.

**Food Match:** Drink with friends and lovers, delicious morsels or a Sichuan yak's pizzle.

**Winemakers Comments:** Sourced from a selection of vineyard sites ideally suited to growing aromatic and balanced pinot gris. The cool nights allow the fruit to reach optimum ripeness whilst retaining an elegant balance between flavour, alcohol and acidity. This wine underwent lees stirring while in barrel, resulting in a buttery richness and complexity that sets the pinot gris style apart from the tighter, more acidic pinot grigio.