

Grapes: 100% pinot gris.

District of Origin of Grapes: 100% Central Victoria and Upper Goulburn.

Vinification: Fruit was harvested at optimum flavour ripeness and chilled to reduce oxidation. Juice was left on skins for a few hours to gently extract a touch of rose colour and an enhanced depth of flavour. After pressing, the juice was inoculated, transferred to french oak barriques for fermentation, then left on lees and stirred regularly for added complexity and texture.

Oak Maturation: Fermentation and maturation in old french oak barriques for 6 months.

Analysis:

Alcohol 13.8%	pH 3.11
Acid 7.0g/L	Sugar 3.8g/L

Colour: Slight pink tinge.

Nose: Rich and inviting with ripe pears, vanilla and cream, with a hint of peach nectar.

Palate: Creamy, silky texture, with flavours of baked pears and caramel, balanced with refreshing acidity and a clean finish.



pacha mama

pinot gris 2013

Food Match: Drink with friends, lovers, delicious morsels, fish and chips, Quiche Lorraine or Sichuan yak's pizzle.

Winemakers: Don Lewis and Narelle King.

Winemakers Comments: This wine underwent lees stirring whilst in barrel resulting in a buttery richness that sets the pinot gris style apart from the tighter, more acid pinot grigio.

RRP: \$23.00 per bottle (750ml).

Further information:

www.pachamamawines.com.au

PACHAMAMA WINES PHONE 0412 689 701
EMAIL DAVID@PACHAMAMAWINES.COM.AU