

Grapes: 100% pinot gris.

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

Vinification: Fruit was harvested at optimal ripeness and chilled to reduce oxidation. Juice was left on skins for a few hours to gently extract a touch of rose colour and depth of flavour on the palate. After pressing, the juice was inoculated, 80% was transferred to French oak barriques for fermentation, then left on lees and stirred regularly for added complexity and texture. The remaining 20% was cool fermented in stainless steel to capture the delicate aromatic notes of the fruit.

Oak Maturation: 80% fermentation and maturation in old French oak barriques for 3 months.

Analysis:

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

Colour: Bright with a hint of rose gold.

Nose: Rich and inviting with white musk, fresh quince and honeysuckle.

Palate: A generous and textural palate, with flavours of crème brulee, lemon zest and musk, balanced by refreshing acidity and a satisfying, clean finish.



pacha mama

pinot gris 2015

Food Match: Drink with friends and lovers over a Sichuan yak's pizzle. For the less adventurous, try a rolled pork loin stuffed with caramelised shallots and fennel, served with a crisp salad of fresh pear, baby spinach and lightly toasted macadamia nuts.

Winemakers: Nina Stocker and Callie Jemmeson.

Winemakers Comments: Sourced from a single vineyard site in the Strathbogie Ranges, ideally suited to growing aromatic and balanced pinot gris. The cool nights here 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.

RRP: \$24.00 per bottle (750ml).

Further information: www.pachamamawines.com.au

PACHA MAMA WINES PHONE 0432 021 668
EMAIL CALLIE@PACHAMAMAWINES.COM.AU