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TASTING NOTES

Adelé 2015 Pinot Grigio

Details:	A small batch wine, only 200 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.
Origin:	Sunbury, Victoria,
Blend	Pinot Grigio, 100%
Viticulture:	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.
Vintage:	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 st . Cropped at 2 Tonnes/acre.
Winemaking:	Fruit was hand picked, whereby 50% was tipped into an open fermenter and allowed to naturally ferment on skins (ie carbonic maceration). 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.
Bottled:	March 2016
Alcohol:	12.5%
Ageing Potential:	Enjoy now, or cellar for 5+ years