

Amelia's Letter

ADELAIDE HILLS

Pinot Grigio

Pinot Grigio 100%
Adelaide Hills 100%

Wine Analysis

Winemaker: Greg Clack
Bottled: September 2015
Alcohol: 12.5%
Acid: 6.1 g/L
pH: 3.07
Residual Sugar: 2.0g/L
Sulphur: 90 mg/L

In the Vineyard

Selected from a single vineyard in the northern Adelaide Hills in the sub region of Gumeracha. Balanced vines with North South orientation on a steep slope allow good fruit exposure resulting in the expression of strong varietal fruit with good acid structure.

Winery

The grapes were hand harvested and tipped directly into the press. A gentle pressing cycle was used to preserve the delicate and unique characters typical of Pinot Grigio and avoid colour pickup. Fermented with a varietal enhancing yeast strain to dryness and left on Lees for 6 months to build mouthfeel and give the wine a subtle creaminess

In the Glass

Colour

Brilliant clarity with pale golden straw and a slight green hue.

Bouquet

Intensely aromatic, fresh fruit driven nose exhibiting white peach, nectarine and Nashi pear. Underlying hints of elderflower and citrus give a balanced and intriguing nose.

Palate

The palate has good fruit intensity with trueness of fruit displaying crisp pear and stone fruit notes with delicate florals and citrus zing with a hint of brioche from the lees contact. Rounded palate with balanced zingy acidity shows length of fruit and great intensity.

A perfect accompaniment to freshly shucked oysters, shellfish, white fleshed fish or equally suited to a lazy afternoon in the sun



James Caust, the Chain of Ponds blacksmith and wheelwright, visited Cornwall after the death of his wife in 1882. On the journey he wrote a beautiful letter to his youngest daughter, Amelia. It highlighted the isolation of the South Australian colony, the strong links back to their Cornish heritage and the extreme challenges faced with sea travel in the early years.

