



CHAIN  
OF  
PONDS



## **Amelia's Letter**

### **2016 Pinot Grigio**

### **Adelaide Hills**

#### **VINEYARD**

Sourced from a single vineyard and block to the East of Gumeracha township with slight north east aspect and moderate gradient. The block increases in steepness toward the bottom of the hill allowing moderate growth on the hill tops through to more ample growth towards the base. The gentle gradient in elevation and growth gives slight differences in fruit ripeness, acidity and flavour profiles adding to the fruit complexity in the wine.

#### **WINERY**

Split into two pickings, one on the 15th Feb and the second on the 22nd Feb, both were hand picked beginning at first light then delivered to the winery for processing. Whole bunch pressed with the Free Run and Pressings completely separated until ferment, the pressings underwent macro oxygenation to remove colour and tannin picked up from the small amount of skin contact in the press. Both Free run and pressings portions are clarified prior to ferment and fermented at cool but not cold temperatures to avoid excessive ester production. Fermented to dryness, the parcels were left on lees for 6 months to build texture, complexity and palate depth before bottling.

#### **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 subtle stone fruit notes with delicate white florals and citrus zing with a hint of creaminess from the lees contact. Rounded palate with balanced racy acidity gives drive and length to the fruit which is supported by great fruit intensity.

#### **CELLARING**

Enjoy young.

#### **MATCH**

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

#### **WINE ANALYSIS**

Winemaker: Greg Clack  
100% Pinot Grigio  
Bottled: August 2016  
Alcohol: 12.5%

Acid: 6.8 g/L  
pH: 2.92  
Residual Sugar: 3.8g/L  
Sulphur: 84 mg/L