

CHAIN OF PONDS

Amelia's Letter Adelaide Hills

Pinot Grigio



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VINEYARD

Sourced from three vineyards, one from Kuitpo in the southern hills, and two from the northern hills. The first is East of Gumeracha township with slight north east aspect and moderate gradient. It gives subtle citrus notes with fresh pear and nectarine. The second block is from the cooler Kuitpo region. The final block was from Kenton Valley and is the coldest of the three giving great citrus line and purity. The different vineyards provide very different fruit profiles and slight differences in fruit ripeness and acidity profiles adding to the fruit complexity in the wine.

WINERY

The fruit was hand harvested, destemmed only direct to press before being pressed with no SO2 addition to minimise colour. The juice was clarified completely and cool fermented but not too cold to avoid excessive ester production. Fermented to dryness then the parcels are left on lees for 3 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 new season peach, pear and melon with freshly squeezed lime juice. Underlying notes of honeysuckle and hints of lemon sherbert.

PALATE

The palate has good fruit intensity with trueness of fruit displaying ripe peach and freshly cut nashi pear. Honeysuckle notes flow through and balance out the slightly chalky textural notes and rounded palate. The palate has great drive and intensity with a mineral acid backbone with a subtle creaminess from the lees contact.

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 Alcohol: 12.9% pH: 3.20 TA: 6.5