



PIPERS BROOK VINEYARD 2008 PINOT GRIS

LOCATION AND ASPECT

This wine is mostly sourced from vines that were planted back in 1996, on our vineyards located in the Tamar Valley and Pipers Brook wine regions. The full flavour ripeness of fruit grown on the West Tamar is balanced by the natural high and flavoursome malic acidity found in the Pipers Brook region that provides structure to a tight, refreshing and complex pinot gris style.

SEASON

The 2008 growing season was characterized by almost perfect growing conditions for flowering and fruit set, followed by long warm summer ripening days in the season. As a result of well balanced vines, with medium size bunches and berries, this has contributed to an intensely perfumed pinot gris which has achieved lush and complex secondary stone fruit flavors with a tight mineral finish.

SOIL

The grapes were grown on a mixture of ferrosol (red volcanic) soils from the Pipers Brook region and vertosols (black cracking clays) from the Tamar Valley. These particular soil types have an excellent water holding capacity, offering a steady supply of moisture and nourishment throughout the growing season.

VITICULTURE

Pinot gris is a variety, which ripens quickly in all but the coolest of climates and as a result is well suited to cool coastal climate of Tasmania. The vines are meticulously hand-tended and grown on VSP trellis systems to help maximize the exposure of the maturing bunches to the sun, thus achieving full ripeness and well-balanced flavours. Crop levels are kept low by selective bunch thinning to increase flavour intensity in the finished wine.

WINEMAKING

The grapes naturally cooled by the low over night temperatures are carefully hand harvested during the very early morning hours in mid April. The fruit is then crushed with immediate processing- Our winemaking philosophy for this wine style is to capture and protect the rich natural and delicate characteristics of this flavoursome variety. Whilst in the press, the fruit undergoes a short period of skin contact to extract some additional flavour intensity which is locked away within the skins, helping to create a more complex, rich, savoury style of pinot gris. The juice is fermented slowly at very low temperatures in a combination of stainless steel and some barrels. The oak influence is subtle but adds complexity and palate weight.

Analysis: Alcohol: 13.5% Titratable acidity: 8.5g/L pH: 3.10

TASTING NOTES

Colour: Copper pink, with light tinge of golden straw - *gris*, meaning grey in French, refers to the colour of the grapes; wines made from pinot gris often have a slight coppery hue.

Bouquet: Floral and complex with a fine persistent aroma, the nose is blooming with fragrance, jonagold apple, dried banana chip and freshly dried goji berries. A hint of jasmine and gardenia potpourri blends the aroma, finishing with subtle notes of cinnamon spice.

Palate: The palate is generous, full bodied and dry with flavoursome poached apple and cinnamon, purée banana, goji berry and lemon citrus flavours, that entice the palate, all combined with a sweet ginger and cinnamon spice that gives richness to a fine chalky, mineral dryness on the finish, arising from the natural skin tannins - typical of the variety and winemaking style.

Ageing potential: 2009 to 2014 with likely best year, 2010

Food suggestions: An ideal wine to serve with Italian style antipasto, oven roasted turkey or other white game meats, chicken liver and brandy pâté, risottos, grilled seafood, or an array of Asian and Mediterranean style dishes.

