

Norfolk Rise

VINEYARD MOUNT BENSON



2009 Norfolk Rise Pinot Grigio

Location and Aspect

Norfolk Rise Vineyard is located on the southern tip of South Australia and is renowned for its rugged coastline, exotic seafood and long, white sandy beaches. Heavily influenced by a unique microclimate, our Norfolk Rise Vineyard captures the specific regional characteristics of Mount Benson in producing cool climate wines of the highest calibre.

The Vineyard

Situated in the heart of Mount Benson, the Norfolk Rise Vineyard is planted on 180 hectares of undulating coastal hills. Within 5 kilometres of the ocean at 37 degrees south of the equator, our Pinot Grigio is planted on near perfect "terra rossa" soils, providing an ideal level of nutrient and water retention. Completely surrounding our winemaking facility, Norfolk Rise Vineyard has been, without compromise, planted specifically to suit each individual variety.

Winemaking

The grapes were selectively harvested at our Estate Vineyards from late February to mid March to achieve optimum ripeness for the "Grigio" style. Processing was by full protective handling to avoid any juice oxidation or browning. Small portions of chilled grapes were held on skins in order to maximise the flavours in the resulting juice. The juice was clarified and a long, cool fermentation followed in tank using a selection of aromatic yeast strains. To maximise the retention of fresh fruit flavours and aromas, the resultant wine has been bottled under screw cap.

TASTING NOTE

- Colour: Pale straw with a blush tint
- Bouquet: Aromas of musk, white nectarine, pears, orange blossom notes and a hint of spice.
- Palate: The wine is fresh and fruity with ripe pear and lemon sherbet flavours balanced by a delicate and soft mineral finish.
A true "Pinot Grigio" style – fresh, fruity and lively!
- Ageing Potential: Likely lifespan 2012 with optimal year being 2010.
- Analysis: Alcohol: 13.5% Tit acidity: 6.8 g/L pH: 3.22
- Food Suggestions: A perfect accompaniment for fresh salads and seafood. Suggested serving temperature of 8-10°C.