



## PIPERS BROOK VINEYARD 2009 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 naturally high and flavoursome malic acid found in the Pipers Brook region. This provides structure to a tight, refreshing and complex pinot gris style.

### SEASON

The 2009 growing season was characterised 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 flavours 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. Tasmania's cool climate is ideally suited and the wines maintain their fine, delicate concentrated flavours. The vines are predominantly grown on high density VSP spur pruned trellises which maximize the exposure of the maturing bunches to the sun.

### WINEMAKING

The grapes naturally cooled by the low over night temperatures are carefully harvested during the very early morning hours in 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: 7.6g/L                      pH: 2.95

### TASTING NOTES

*Colour:* Coppery bronze, with a light tinge of yellow gold - *gris*, meaning grey in French, refers to the colour of the grapes; wines made from pinot gris where skin maceration has been used during the winemaking process often leads to the wine showing a slight coppery hue.

*Bouquet:* Floral and complex with a fine persistent aroma, the nose is blooming with fragrance, peel fruit zest, dried figs and freshly dried goji berries. A hint of jasmine and gardenia potpourri blends the aroma, finishing with subtle notes of sweet ginger spice.

*Palate:* The palate is generous, full bodied and dry with flavoursome baked apple pie, marmalade, nectarine and lady finger bananas. The mouth feel is awash with refreshing lemon/lime citrus flavours, which entice and lengthen the palate. All combined with a sweet ginger and cinnamon spice that gives richness to the fine chalky, mineral dryness of the finish. All arising from the natural skin tannins and flavour in the skins - typical of the variety and of our winemaking style.

*Ageing potential:* 2010 to 2015 with likely best year, 2011

*Food suggestions:* An ideal wine to serve with Italian style antipasto, oven roasted turkey or other white game meats, yabby pate, Alsatian Onion Tart, risottos or grilled seafood. Try it with Salad of smoked chicken, Beetroot, watercress and walnut oil dressing, or an array of Asian and Mediterranean style dishes.

