

PIPERS BROOK

T A S M A N I A



Pipers Brook 2021 Pinot Gris

Tasting Notes: Golden pear, white stone fruits and apple blossom with hints of subtle spice. Flavours of crisp pear, white peach and hints of bush honey with subtle savoury spice. Rich and textural mid palate with fresh natural acidity. Tasmania's cool climate influence is evident in this wine's elegance and structure.

The Vineyard: Produced from grapes grown at Pipers Brook and at Strathlynn on the west bank of the Tamar River, 70km away. Northeast sites, close to Bass Strait, are subject to strong maritime influences. Hillside slopes in the Tamar Valley offer vines some protection from prevailing westerly winds, promoting warm, settled and relatively dry growing conditions. Sites around Pipers Brook feature Ferrosol (volcanic) soils, while those in the Tamar Valley are Vertosol (black cracking clay) soils. Vines are grown on Vertical Shoot Positioned (VSP) trellises, which help to fully expose bunches to the sun, thus achieving optimum ripeness with well-balanced flavors and fine, natural acidity. The rich, ripe flavors of fruit from the West Tamar is balanced by the naturally high, flavorsome malic acidity that is typical of Pipers Brook. This gives structure to a tight, refreshing and complex Pinot Gris.

The Winemaking: The grapes, naturally chilled by early morning temperatures, were harvested and then crushed without delay. Whilst in the press, the fruit underwent a short period of skin contact to extract additional aroma and flavour compounds locked away in the skins. This helped create a more complex, rich, and savoury Pinot Gris. The juice was gently pressed, settled and racked to French oak barrels with a portion of light solids added for texture and complexity. The wine was then aged on lees in oak for 8 months, building structure, palate weight and aging potential.

Varietals:	Pinot Gris 100%
Region:	Pipers Brook, West Tamar
Vines:	Low yielding old vines
Cellaring:	Up to 3 years
Alcohol:	13.5%

