



*Flametree*  
MARGARET RIVER

## PINOT GRIGIO 2017

### 2017 Vintage

2017 was a cooler and later vintage than the previous 10 years; a year of elegant, perhaps slightly lighter bodied wines, though ripe in flavour, vibrant and very perfumed. Higher than average yields in combination with a cooler season contributed to delayed ripening of the fruit and good acid retention. Some timely warmth and sunshine occurred throughout January, although February temperatures remained moderate with some rainfall. With the cooler weather, canopy management and fruit thinning was imperative in delivering clean fruit of a high quality. There was a warm start to March, this helped to finish ripening the white harvest,

### Vineyards

This fruit for our first ever Pinot Grigio wine was sourced from Matt Swinney's Wilsons Pool vineyard in Frankland River. A mix of new plant material Pinot Gris clones GM21 and VCR5 which were planted several years ago with high expectations for the variety given the Frankland climate.

### Winemaking

Machine harvested fruit was given 10 hours skin contact before being cooled and pressed into stainless tanks. We made two pressing cuts and fermented some of the heavy pressed material in old puncheons. Batches were then racked and warmed before being fermented with selected aromatic yeast strains. Extended lees contact has also helped to give the palate nice weight and texture.

### Tasting Notes

Nice floral notes, musky, white flowers, green nashi pear and rose petal. Strong apple and pear flavours on the palate with a nice focussed, dry and textured finish. Extended lees contact in tank has added texture to the palate. A nice cross section of fruit flavours, good palate texture and fresh acidity are the hallmarks of our first Pinot Grigio.

### Technical Specifications

<b>Blend</b>	100% Pinot Grigio
<b>Alcohol</b>	12.4%
<b>Acidity</b>	5.5 g/L
<b>pH</b>	3.45

