



*Flametree*  
MARGARET RIVER

## PINOT GRIGIO 2018

### 2018 Vintage

2018 was an excellent vintage for varieties like Pinot Grigio. The season was warm with limited rain events and no heat spikes giving near perfect ripening conditions. Harvest was earlier than usual because yields were low, the fruit was harvested in early March and delivered straight to the winery for processing. The nights were cool leading up to harvest, this provided fruit with great freshness and perfume.

### Vineyards

This fruit 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 some skin contact before being chilled and then pressed into stainless tanks. We made two pressing cuts and fermented some of the heavier 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. We needed to be careful with the pressings as Pinot Grigio is by nature a phenolic grape and the wines can become tannic very quickly if handled wrongly .

### Tasting Notes

Musk, white flowers, green nashi pear and rose petals are the varietal characters on the nose. Strong apple and pear flavours on the palate with a focussed dry and textured finish. Extended lees contact in tank and barrel has added texture to the palate. A nice cross section of ripe fruit flavours and good palate texture are the hallmarks of the 2018 Pinot Grigio.

### Technical Specifications

<b>Blend</b>	100% Pinot Grigio
<b>Alcohol</b>	12.7%
<b>Acidity</b>	5.7 g/L
<b>pH</b>	3.45

