



## GRAPE VARIETY

Riesling + Pinot Gris + Gewürztraminer

## COLOUR

Pale Straw

## NOSE AND PALATE

Citrus Blossom. Nashi Pear. Rose Water. Crunchy. Textural.

## VINEYARD REGION

Central Ranges and Orange

## VINEYARD ALTITUDE

595 - 880m above sea level

## WINE ANALYSIS

Alc/Vol: 12.1%, pH: 3.17, TA: 6.77g/L, RS: 0.88 g/L, Yeast Type: QA23+ Wild

## WINEMAKER

Simon and Will Gilbert

## PEAK DRINKING

Now until 2026

## VINEYARD CONDITIONS

Sourced from the foothills of Mt Canobolas, these vineyards have extremely fertile soil, rich in volcanic ash. It is deep well drained clay loam, and red and brown ferrosol soils derived from basalt, with silty textures being found at hill top sites. One of Australia's cooler climate regions, Orange has a mean January temperature of 19.5 C with a 15 C variance between summer and winter months and an average rainfall of approximately 875mm per annum. With Orange being the highest wine growing region in Australia, grapes grown here not only enjoy all the benefits of its cooler temperatures and unique topography, but also benefit from over 9 hours per day of direct sunshine during the growing season. The combination of both the cooler climate and plentiful sunshine is vital to the fruits' ability to develop intense aromas and maintain flavour, giving these grapes a long mouth feel and flavour profile.

## WINEMAKERS' NOTES

## Riesling 50%

3/4 Handpicked. Pressed. Fermented cool in stainless steel.

1/4 Cool skin fermentation. Basket pressed. Matured in stainless steel.

## Pinot Gris 26%

Pressed. Fermented and matured in stainless steel and neutral French oak.

## Gewürztraminer 24%

1/3 Warm skin fermentation. Basket pressed. Matured in stainless steel.

1/3 Pressed. Fermented cool in stainless steel.

1/3 Pressed. Fermented in amphora.