

Pinot Gris —2020
*Estate Grown in the
Adelaide Hills*

VITICULTURE

The 2020 growing season opened with lots of promise. Good winter and spring rains in 2019 coupled with balanced yields set up the 2020 vintage as one with high potential. Our two vineyards were lucky and missed the spring frosts and poor fruit set that impacted many vineyards in the south of the Adelaide Hills. Then mother nature threw up a challenge with the Cuddle Creek fire on 19 December 2019 in the Adelaide Hills. Luckily through good block selection our 2020 Pinot Gris hasn't suffered from the impact of smoke taint. A cool finish to summer allowed for even ripening and concentrated flavour development as well as good natural acidity

WINEMAKING

The 2020 Pinot Gris was made with a mix of hand-picked and machine harvested fruit. The use of machine harvesting is increasing in our approach as it allows us to pick quickly in the cool of the morning enhancing the potential for the retention of the natural Pinot Gris flavours.

In total 5 batches of Pinot Gris were harvested between late February and mid-March 2020. Both the handpicked and machine harvested fruit were crushed, destemmed and then drained through the press to retain freshness and natural flavours. The grape-must was then fermented in stainless steel tanks using a variety of aromatic yeasts strains to enhance and retain the traditional varietal characters.

Each batch was kept separate once fermentation was complete with our Woodlands Ridge vineyard Road #3 block spending time on skins (16 hours) prior to draining in the press and then time maturing on yeast lees to allow for colour uptake and increased mouth feel and texture once fermentation had finished.

After extensive bench trials the Woodlands Ridge vineyard Road 3 block and the Sheep East handpicked batch were selected to make the Firebird Pinot Gris.

TECHNICAL
DETAILS

Region——Adelaide Hills
Variety——Pinot Gris
Winemakers——Mark Kozned and Chris Parsons
Alcohol——13.0%
pH——3.3
TA——6.6 g/L
Bouquet——Fresh honeysuckle flowers, pear and green apple aromas.

Palate——The palate features blood orange, quince paste, and citrus oils characters on the palate with a long and fine acid backbone.

Cellaring——Best consumed within 36 months from bottling (July 2020)

ACCOLADES

Bronze Medal - Royal Perth Show

