



Wicks
E S T A T E

2015 PINOT GRIS



INTRODUCTION

In an exciting development for us here at Wicks Estate, we have recently taken on the management of a small vineyard South East of Mount Barker. This vineyard has a substantial planting of a new variety for us, Pinot Gris, and as a part of the research into this project, we made a small 'trial' batch of the variety. On the back of some extremely promising results, we have committed to the vineyard venture and have decided to release the Pinot Gris as a new Wicks Estate product.

Pinot Gris and Pinot Grigio wines are made from the same grape variety and they have developed into two distinct wine styles in Europe. Alsace is considered the home of Pinot Gris, and when we compare our wine to the stereotypical Alsatian Pinot Gris', our example has tighter acid structure than many and may be considered more aromatic. Whilst our Pinot Gris carries a subtle amount of residual sugar, it is dryer than many of the French examples, yet its texture and weight means that it bears greater similarity to the Gris style than the Northern Italian Grigio style, where they tend to pick earlier and exhibit a racier and lighter flavoured style.

An intriguing blend of fruit flavours ranging from green pear to white peach, this wine has a subtle layering of texture that adapts well to all occasions.

VITICULTURE

100% Adelaide Hills, South Australia
Single Vineyard – Mount Barker
Individual rows selected for trial production

VINIFICATION

Harvested on the 19th of February, the Pinot Gris was picked based on the flavour profile, which exhibited ripe fruit flavours even at the modest sugar level of 11.8°Baume. The majority of the free run component was gently pressed in our airbag/tank press, denying the inclusion of any harsh phenolics, whilst a small amount was retained separate and fermented in aged French oak hogsheads. The free run component was fermented cool and took two weeks to complete. After fermentation, the wine was held on yeast lees to add further complexity and texture, further enhancing the gentle floral and citrus fruit flavours. The oak component was allowed to partially complete malolactic fermentation and gives the wine an extra dimension of complexity.

MATURATION/BOTTLING

Bottled early under screw cap to ensure freshness and product consistency.

CELLARING

Pinot Gris has the capacity to develop complexity when cellared over the short to medium term, but is well suited to early drinking when its contrast of fruit flavours, lifted aromatics and texture are at their peak.

TECHNICAL DATA

12.7 % alc
TA 6.7
pH 3.31
R.S. 3.0 g/L

