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2017 Pinot Gris

ADELAIDE HILLS

VINEYARD

The 2017 is our third release of Pinot Gris, and is produced from our Mount Barker vineyard. Perhaps best remembered as being one of the later vintages that we have experience in recent times, we are thrilled with the varietal lift and aromatic intensity in our wines that has evolved from such a growing season. Unseasonally high rainfall events in late winter and spring also continued into the early summer, and were punctuated with some high temperature extremes and humidity. With plentiful groundwater stores, the vines developed at a slow and steady pace with good crop levels. Our Pinot Gris block seemed to thrive in the conditions at hand and showcased ripe flavours at a moderate 11.3 baume.

Whilst Pinot Gris and Pinot Grigio wines are made from the same grape variety, they have developed into two distinct wines 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 hint of residual sugar, it is far 'drier' than many of the French examples, yet it's 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.

WINEMAKING

Harvested on the 22nd of March, a full month later than the previous vintage, the Pinot Gris exhibited ripe fruit flavours even at the modest sugar levels of 11.3°Baume. The free run component was gently pressed in our airbag/tank press, denying the inclusion of any harsh phenolics, whilst a small parcel was fermented in aged French oak hogsheads. The free run was fermented cool with a yeast selected for its elevated aromatic expression and fermentation was complete in just over two weeks. Post ferment, 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 (4.5%) was backblended and gives the wine an extra dimension of textural complexity

TASTING NOTES

COLOUR	Light pale gold.
AROMA	Lifted floral aromas.
FLAVOUR	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.

TECHNICAL DATA	Alcohol vol: 12.4%
	Total Acidity: 5.8 g/L
	pH: 3.27
	Residual Sugar: 2.1 g/L

CELLAR POTENTIAL	Pinot Gris has the capacity to develop complexity when cellared over the short to medium term, but is well suited to early drinking when it's contrast of fruit flavours, lifted aromatics and texture are at their peak .
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HAVE IT WITH ...

Thai Green Chicken Curry.