

SKILLY VALLEY

2023 PINOT GRIS



TECHNICAL

Alcohol: 12.0%
Acidity: 7.0 g/L
Residual Sugar: 2.15 g/L

WINEMAKER

Peter Warr &
Mercedes Paynter
Last Tasted:
4th September 2023

CELLARING

Now until 2025

There are only a few vineyards in the Clare Valley cool enough to grow this style of Pinot Gris. Utilising these higher altitude sites in the sub appellation of Penwortham, our winemakers craft a fine and delicate wine with power and texture making it a perfect foil to a wide range of dishes.

PLACE

33°54'42.7"S 138°39'22.0"E

Single vineyard - Trillian's Hill, Penwortham, South Australia
Altitude - 590m
Soil - Red loam over clay

Our grapes are grown on Ngadjuri country.

VINTAGE CONDITIONS

With a cool growing season and late flowering, the Pinot Gris bunches were monitored and sections selected at their peak desirability for the winery. The high elevation of the vineyard protected the Pinot Gris from late season frosts - allowing for further ripening on the vine. The Pinot Gris clone that is grown in our vineyard attains a crimson red colour on the vine once ripe, a characteristic that is held as desirable for the style.

WINEMAKING

Once harvested, the grapes were placed into the press where they were drained and gently pressed to tank for cold settling. The racked juice was cold fermented for three weeks to retain freshness and delicate aromatics. The finished wine was then stabilised and filtered to ensure clarity and longevity.

COLOUR

Pale straw with a natural slight blush from the grape skin.

NOSE

Bright floral jasmine and green apple skin aromas are underpinned by Nashi pear notes.

PALATE

Fresh and lively with a rounded texture and fine acid backbone. Flavours of fresh pear seamlessly combined with ripe lime pith. The fruit concentration appears sweet and full; driving the palate which lingers with a clean and balanced finish.

AWARDS

