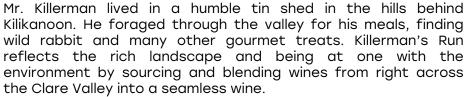


Killerman's Run

2024 PINOT GRIS



PLACE

The Killerman's Run range of wines are masterfully composed blends selected from across the finest vineyards and sub regions in the Clare Valley.

Our grapes are grown on Ngadjuri country.

VINTAGE CONDITIONS

The early flowering of 2024 was ideal for this cooler season as the fruit had additioanl time to full ripen in the mild summer. These cooler conditions slowed the ripening of the grapes, resulting in bright varietal flavours, crisp natural acidities, and lower sugar concentrations at picking than prior seasons.

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 soft copper blush from the skins of the grapes.

NOSE

Green apple skin and melon are layered over soft notes of pear flower blossom.

PALATE

A classic dry style Pinot Gris rich in flavour of Nashi pear that is layered over a ripe white grapefruit. The rich flavours are balanced by a full palate that is driven by a firm core of fruit. A crisp yet mild apple like acidity structures the finish and lingers in a refreshingly tonic freshness.

FOOD PAIRING

Smoked salmon, pan-fried scallops or roast chicken salad.

AWARDS





TECHNICAL

Alcohol: 12.0% Acidity: 6.1 g/L Residual Sugar: 1.4 g/L

WINEMAKER

Peter Warr & Mercedes Paynter Last Tasted: 22nd June 2024

CELLARING

Lively in its youth.