



KILIKANOON

CLARE VALLEY

SKILLY VALLEY

PINOT GRIS 2024



There are only a few vineyards in the Clare Valley cool enough to grow this style of Pinot Gris. Utilising high altitude sites in the sub appellation of Penwortham, the wine is crafted as a bright wine with varietal flavours and soft yet full texture making it perfectly adaptable to many cuisines or highly refreshing by itself.

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 dry winter, early flowering saw Pinot Gris bunches develop and ripen slowly on the vine over the cool growing season. The high elevation of the vineyard protected the Pinot Gris from seasonal frosts - allowing for the grapes to develop their full colour and flavours. 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

Bright and translucent 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.

TECHNICAL

Alcohol: 11.5%

Acidity: 6.7 g/L

Residual Sugar: 1.2 g/L

WINEMAKER

Peter Warr &
Mercedes Paynter

Last Tasted:
24th June 2024

CELLARING

Now until 2026

AWARDS

