

ESTATE GROWN & HANDMADE by Vigneron Peter Hatton

PINOT GRIS 2018



VITICULTURE

100% Estate grown and handpicked entirely from the Blue Gums vineyard on French Island. Our Pinot Gris is typical of the variety where it has found a happy home. A cooler year producing a wine with lovely fresh varietal fruit.

Vine Clone: D1V7

Harvest date: 2 – 5th March 2018, 18th March 2018

Site selection: The fruit from the D1V7 clone is grown on a north easterly aspect that is open to the cooling sea breezes of Westernport bay, which allows our grapes to achieve a fully developed flavour profile.

Vintage Notes: The 2018 Vintage was cooler year and relatively dry throughout. The wine has been temperature controlled to keep the cool, crisp and fresh taste of true Pinot Gris traits.

Fermentation Time: 20days Cooling temperature:

14 – 20 degrees

PH: 3.24 **Alcohol:** 13.5% - 14%

Cooperage: Flex Cube tank 1000Litres

Winemaker notes: Lovely bright perfumed aromas with fresh varietal fruit, with lingering flavours of pear and stonefruits.