

Bass River Single Vineyard

2025 Pinot Gris



Style

Light straw in colour. Aromas of freshly picked pear and yellow apple, lime leaf and citrus floral. There is complexity from the 50/50 barrel and tank fermentation resulting in specks of flint and nashi pear. The palate is fresh and lively with juicy pear flavours. A mix of acidity and touch of yeasty notes adds to the intent and framed by a crisp line of acid that flows through the palate.

Vintage

2025 was warm, consistent and manageable. An early frost Spring impacted yields. The fruit that developed was low – yielding and full of flavour.

Source

Single vineyard - low yielding vines from the River Block. Soils comprise of fine sand loams over cemented coffee rock. Vine age 15 years with 2,500 plants per hectare. Cane pruned to potentially achieve crop loads of 5.0 – 6.0 t/Ha.

Grapes

100% Pinot Gris – Clone D1V7

Vinification

Grapes were hand-harvested – the first pick in the last week of February and final pick two weeks later. The two cuvees were fermented and stored separately. The sugars were 10.8 and 12.1° Baume respectively. Grapes were passively chilled overnight. The grapes are whole-bunch pressed, the juice settled for two days, then racked to old barrels and tank. This wine is a combination of barrel ferment and stainless steel. Fermentation yeast was both wild and inoculated. Wines remained on lees until bottling with some yeast lees stirring throughout this period. The wine was aged on its fermentation lees with minimal sulphur applied prior to blending and bottling after a single filtration. Wines were bottled on 3 July 2025.

Produced by Bass River – Gippsland

Bass River Vision: Estate Grown and Produced

Styles: Bass River specialise in grape varieties suited the cooler climate of Gippsland: Pinot Noir, Chardonnay, Riesling, Sauvignon Blanc and Pinot Gris.

Winemakers: Pasquale and Frank Butera