

Pipers Tasmania 2024 Pinot Gris

AROMA

Crisp white nectarine, nashi pear and melon, with hints of citrus blossom and spices.

PALATE

Firm white stone fruits of nectarine and peach, crisp pear and subtle spice from partial barrel fermentation. Rich and textural mid palate with natural acidity providing freshness and elegance.

WINEMAKING

The grapes, naturally chilled by early morning temperatures, were harvested and then loaded to press without delay. Whilst in the press, the fruit underwent a short period of skin contact to create a more complex, rich, and savoury Pinot Gris.

The juice was gently pressed, cold settled and racked to French oak barrels with a portion of light solids added for texture and complexity.

The wine was aged on lees in oak for 6 months, building structure, palate weight and aging potential.

TECHNICAL NOTES

Variety:	Pinot Gris
Region:	Pipers Brook, West Tamar
Vines:	Low yielding old vines from our Pipers Brook Estate and West Tamar Vineyards
Cellaring:	Drink now
Alcohol:	13%

