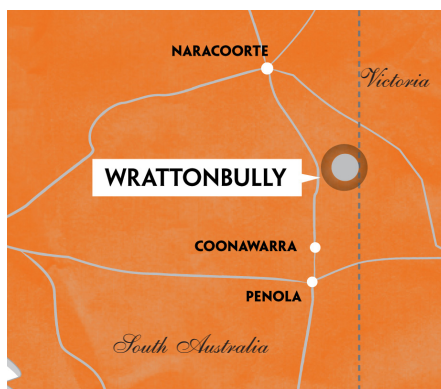


NEW
RELEASE



VINTAGE 2013
REGION WRATTONBULLY
WINEMAKER PETER GAMBETTA
HARVESTED 20TH FEB TO 4TH MARCH 2013
ALC/VOL 12.0%
TOTAL ACID 5.1 G/L
PH 3.30



2013 WRATTONBULLY *Smith & Hooper*

PINOT GRIGIO

Smith & Hooper craft premium wines within a philosophy naturally expressed by the unique terroir of the region. The ancient geologies and moderate climate have transformed our grape varieties into wines of finesse and distinction, with seamless flavours, exceptional palate weight and length.

Wrattobully is one of Australia's most exciting viticultural discoveries of recent times. Blessed with the celebrated soil profile of Terra Rossa over limestone, the region is rapidly establishing a high class reputation for wines of depth and elegance.

VITICULTURE/WINEMAKING

Detailed pruning and intensive shoot thinning allowed for good air flow in the canopy, providing consistent ripening conditions and maximum fruit flavour. Selective hand picking allowed the grapes to be picked at optimal ripeness over a period of a week and a half.

Grapes were gently pressed to minimise colour and tannin extraction from the pink skins. Fermentation proceeded on full solids, conducted by yeasts indigenous to the vineyard. The wine was then left on its lees for 6 months before bottling.

VINTAGE CONDITIONS

After a dry and mild spring, Wrattobully had warm days and cool night temperatures that allowed time for flavours to develop and produce Pinot Grigio grapes of great intensity and depth of flavour while maintaining the natural acidity of the variety.

WINEMAKER'S COMMENTS

Pale straw with green hues, the wine has intense aromas of fresh pear juice and strawberries. This Pinot Grigio has moreish flavours of custard apple compote, anise and crunchy green apples with rich fruit sweetness and length. The wine has a fresh finish with a hint of musk.

Try alongside a char grilled swordfish fillet with a fresh herb and fennel salad.