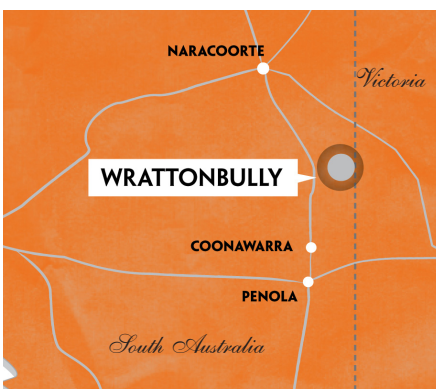




VINTAGE 2014
REGION WRATTONBULLY
WINEMAKER PETER GAMBETTA
HARVESTED 19TH TO 26TH FEBRUARY 2014
ALC/VOL 12.5%
TOTAL ACID 5.0 G/L
PH 3.30



2014 WRATTONBULLY *Smith & Hooper*

PINOT GRIGIO

Smith & Hooper crafts 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 yeast indigenous to the vineyard. The wine was then left on its lees for six months before bottling.

VINTAGE CONDITIONS

Late frosts in spring reduced the amount of fruit that set and helped create a natural balance on the vines. This gave the remaining Pinot Gris bunches ample leaf cover and protection for the ripening period in January and February and allowed an even development of flavours.

WINEMAKER'S COMMENTS

Pale gold with green hues, the wine has aromas of strawberry leaf and nashi pear. These flavours continue on the palate where they are joined with custard apple, anise and crunchy green apples, creating a rich and succulent palate. The wine finishes with lingering acid and a hint of musk.

Suitable for vegans & vegetarians.