



VINTAGE 2015
REGION WRATTONBULLY
WINEMAKER HEATHER FRASER
HARVESTED 16TH TO 17TH FEBRUARY 2015
ALC/VOL 13%
TOTAL ACID 4.9 G/L
PH 3.35



2015 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 two days.

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

Wet conditions in early winter replenished the soils of the vineyard. From August until mid summer, dry and cool conditions prevailed. These conditions were ideal for the vines to grow their protective canopies. January was mild and cool, slowly ripening the grapes on the vine, allowing for a trouble free harvest of Pinot Grigio grapes full of flavour.

WINEMAKER'S COMMENTS

Pale straw with green hues, there are aromas of fresh pear juice and wild strawberry. Anise and fennel, crunchy red apples with rich fruit sweetness and length. The wine finishes with lingering talc like acid and a hint of musk.

100% Hand Picked and Wild Fermented.

Vegan friendly