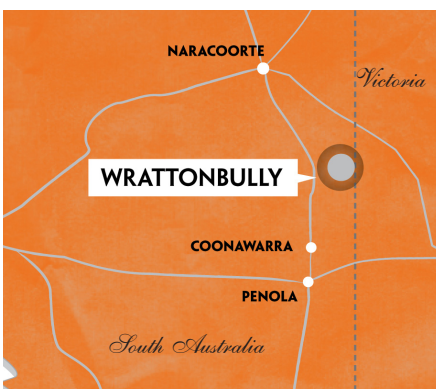




**VINTAGE** 2016  
**REGION** WRATTONBULLY  
**WINEMAKER** HEATHER FRASER  
**HARVESTED** 18TH FEBRUARY 2016  
**ALC/VOL** 13%  
**TOTAL ACID** 5.4 G/L  
**PH** 3.06



# 2016 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

After a warm and dry spring, the Limestone Coast had warm days and cool night time temperatures that allowed time for the flavours to develop and produce Pinot Gris grapes of great intensity, whilst maintaining the natural acidity of the variety.

### WINEMAKER'S COMMENTS

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

Chicken saltimbocca, baked eggplant, or an avocado and green apple salad would match well with this wine.

100% hand picked and wild fermented.

Vegan friendly