



# 2017 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.*

*Wrattontully 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 until preparation for bottling.

### VINTAGE CONDITIONS

A wet winter replenished the soils of the vineyard. Cool temperatures from August until mid summer, with late December rain, was ideal for the vines to grow their protective canopies. The cool summer weather allowed the Pinot Grigio grapes to slowly ripen on the vine, producing berries that are full of flavour.

### WINEMAKER'S COMMENTS

Pale straw in colour with green hues. Lovely aromas of fresh pear, nashi and wild strawberry. The palate is a compote of custard apple, anise and crunchy green apple with rich fruit sweetness and length. The wine finishes with lingering tacy acidity and a hint of musk.

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

100% hand picked and wild fermented.

**VINTAGE** 2017  
**REGION** WRATTONBULLY  
**WINEMAKER** HEATHER FRASER  
**HARVESTED** 8TH-22ND MARCH 2017  
**ALC/VOL** 13%  
**TOTAL ACID** 5.3 G/L  
**PH** 3.20  
**VEGAN FRIENDLY**

