



**VINTAGE** 2018

**REGION** WRATTENBULLY

**WINEMAKER** HEATHER FRASER

**HARVESTED** 19TH-27TH FEBRUARY

**ALC/VOL** 13.5%

**TOTAL ACID** 5.6 G/L

**PH** 3.10

**VEGAN FRIENDLY**



# 2018 WRATTENBULLY *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.*

*Wrattenbully 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

Good winter rainfall replenished the soil moisture. This proved invaluable as spring and summer were predominantly dry. Rainfall late in December and again in late January was vital to refreshing the vines during the growing season and leading into harvest. Following near perfect ripening weather, the Pinot Grigio grapes were harvested in late February.

## WINEMAKER'S COMMENTS

Pale straw in colour with green hues. Enticing aromas of strawberry leaf and nashi pear are delivered on a rich and succulent palate, along with flavours of custard apple, anise and crunchy green apples. The wine finishes with lingering acidity and a hint of musk.

Pair with chicken saltimbocca, baked eggplant, or an avocado and green apple salad.

100% hand picked and wild fermented.

[www.smithandhooper.com](http://www.smithandhooper.com)