

CRAFTED IN THE BAROSSA SINCE 1979.

## 2019 HILL & VALLEY EDEN VALLEY PINOT GRIS

Our Hill & Valley wines showcase the great diversity of the regions surrounding the winery. From the cooler hill and elevated valley vineyards to those situated on the valley floor, these ancient soils provide the base for great wines that speak of their origins.

<b>Vineyards</b>	Grapes for this wine were sourced from William Hurn's Pinot Gris block and Mick Hearden's Pinot Gris block, both located in the Eden Valley.		
<b>Vintage Conditions</b>	Low rainfall throughout the growing season, several frost events at budburst and a windy flowering period saw smaller crops throughout the Eden Valley. The end of summer returned to warm, steady daytime conditions combined with cooler nights which allowed even ripening, great acid retention and intense flavour development.		
<b>Winemaking &amp; Maturation</b>	The grapes were picked early, crushed, chilled and the juice immediately separated from the skins to enhance delicacy. Following cold fermentation in stainless steel tanks, the wine spent approximately four weeks on yeast lees before clarification and bottling.		
<b>Colour</b>	Pale straw appearance.		
<b>Aroma</b>	Lifted nashi pear and juicy peaches.		
<b>Palate</b>	Soft and abundant in melon fruits with a crisp red apple finish.		
<b>Winemaker's Note</b>	The Eden Valley region is well suited to Pinot Gris with its cool-moderate temperatures and elevated altitude, which allow for long slow fruit ripening. The extended ripening period produces well-balanced wines with heightened acidity and natural fruit flavours.		
<b>Peak Drinking</b>	Enjoy fresh or can be cellared with care until 2024.		
<b>Enjoy With</b>	This crisp, fresh wine perfectly complements seafood platters with friends, creamy pastas or even roasted pork with crackling and stewed pear sauce.		
<b>Wine Analysis</b>	Alc/Vol 11.5%	TA 5.78g/L	pH 3.21      RS 3.88g/L*

\*Glucose & Fructose



Nigel Westblade, Chief Winemaker

