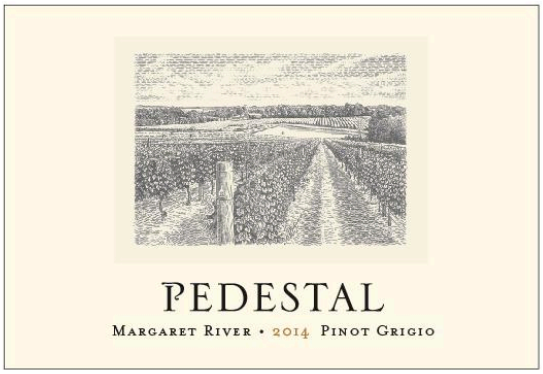

2014 Pinot Grigio

Margaret River, Western Australia

The vintage: Margaret River had an outstanding above average rainfall through the Winter and Spring months. Spring's exceptional conditions allowed the gentle warming and for fruit set. Continuing on with dry and warm days through to April provided excellent quality with incredibly fresh and vibrant wine from the region.

The winemaking: Fruit was hand picked, whole bunch pressed fermented with natural yeasts and aged in new and two year old French oak prior to bottling.

The wine: A vibrant perfumed nose of minerals, citrus and buttercups. The wine is spotlessly clean, lightly framed with real intensity and a super long finish.

Drink with: Salt and Pepper Calamari.

Vineyard:	Various
Year Planted:	1998 - 2006
Location:	Margaret River, WA
Vines per Hectare:	1650
Irrigation:	Yes
Clone/s:	Various
Rootstock:	Own
Aspect:	Northern
Soils:	Various

Technical Data	
Geographical Indication:	Margaret River, WA
Variety:	Pinot Grigio
Picking Date:	March 2014
Alcohol:	13.0%
pH:	3.22
Total Acidity:	5.65 g/L
Residual Sugar:	0.3 g/L
Bottling Date:	October 2014
Cellaring Potential:	2-5 years