

2015 PINOT GRIS Adelaide Hills

COLOUR

Brilliant pale green with a salmon hue.

BOUQUET

Varietal aromas of honeysuckle and jasmine with hints of honey and fruit nectar.

PALATE

Vibrant nashi pear with a touch of sweetness balanced and a clean, soft finish.

CUISINE

Serve chilled. Perfect with fresh seafood, light pasta dishes and salad.

REGION

Pinot Gris is well matched to the cool climate region of the Adelaide Hills where the high altitudes of the vineyards moderates the climate, ultimately producing wines of vibrant character, elegance and fresh natural acidity.

WINEMAKING

The grapes were handpicked at night to maximise quality and enhance varietal flavour. After crushing they were gently pressed and the juice was chilled, clarified and cool fermented using specially selected yeast strains. The winemaking focus was on balancing the white stone fruit with the sweeter honey and nectar characters, giving the wine length of flavour and a clean finish.

Alcohol - 12.0% Alc/Vol

www.kingstonestatewines.com



2015 PINOT GRIS Adelaide hills

VIGNERON & WINEMAKER

