

2015 H&V EDEN VALLEY PINOT GRIS

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

The Eden Valley region is well suited to Pinot Gris with its cool moderate temperatures and elevated altitude, allowing long slow ripening, producing a well-balanced wine with heightened acidity and natural fruit flavour.

Three vineyards on the edge of High Eden Valley, planted in shallow, rocky soils where low yielding fruit is hand-picked. This aromatic and textural wine is typical of the Australian take on the French-derived wine style, and is harmonious with many food flavours due to its layered complex palate.



Ian Hongell, Chief Winemaker

Winemaker's note	Pinet Cris grown high in the Eden Valley was picked a little
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Vintage	The 2015 harvest was an early vintage following a cool and dry growing season and timely rainfall at veraison. These conditions preserved bright colour fruit and natural acidity of the wines.
Vineyards	Sourced from three vineyards on an east facing hillside on bony, rocky soil high up in the Eden Valley.
Winemaking	Following picking, the grapes were crushed and the juice drained off immediately to ensure delicacy and softness. A small portion was fermented in French oak hogsheads for richness and the balance fermented cold in stainless steel for fruit flavour retention. After a few weeks on yeast lees the wine was stabilised and bottled.
Enjoy	Serve lightly chilled with pan-fried salmon, roast pork and apple sauce or chicken and mushroom pie.
Analysis	Alc/vol 12.5% T.A 6.3g/L p/H 3.25 RS 4.5g/L

