



BELLBRAE ESTATE

2018 Longboard Pinot Gris

Bendigo, VIC

Background

Pinot Gris is the only varietal in our range that we don't grow... yet, but that's okay, any excuse for a Road Trip! Our Pinot Gris is true to the French styles of Alsace, where the fruit ripens on the vine a little longer to make a fuller wine with generous fruit characters, but retaining its crisp acidity. This contrasts with the Italian Pinot Grigio styles that are leaner and lighter bodied. Like the French we use a hint of oak and lees maturation to add texture and complexity. The result is a delicious all-rounder that is great with food or just to enjoy on a warm afternoon.

Tasting Note

Swirl the glass and liberate a heady mix of jasmine, rose and gillyflower. The 2018 Pinot Gris is lustrous but delicate, smoky but airy. It has classic Packham pear, white peach and nectarine fruit with a dash of mimosa. A short period in French oak adds vanillin and texture, whilst a fresh drive of acidity gives the wine appreciable length on the finish. Swirl away!

Technical

Grape:	100% Pinot Gris
Soil:	Granitic sands
Location:	Harcourt, Bendigo Region
Oak treatment:	20% 2 year-old French barriques for 5 months, with the balance tank fermented
Wine Analysis:	Alc = 13.5%, pH: 3.25, TA: 6.8g/l

