

Alta Tasting Notes

2008 Pinot Grigio

Grapes

100% Pinot Gris

District of origin of grapes

Adelaide Hills, South Australia

Vintage conditions

The lead up to the 2008 harvest showed great promise. Mild spring weather and refreshing rains gave vitality to the canopies. No frosts and very low disease pressure meant that vines were fruitful and this was reflected in the yields. Grapes developed evenly, with flavour intensity at its highest in years. A record heat wave struck in late March which had a severe impact on any grapes that remained on the vines. Luckily the Gris grapes destined for the 2008 Alta Pinot Grigio had been harvested in the weeks before.

Vinification

Grapes for the 2008 Alta Pinot Grigio were sourced from a single high altitude vineyard found in the heart of the Adelaide Hills wine region. Both vineyards showed excellent balance, were low yielding and the berries themselves exuded strong varietal and regional characters.

Regular vineyard assessments leading up to harvest ensured that grapes were picked when the flavours were at their optimal intensity. They were hand harvested and whole bunch pressed in order to minimise phenolic and colour pick up in the juice. My biggest challenge was to ensure that the fresh flavours and remarkable structure of the juice was retained throughout the winemaking process. A complementary yeast strain was selected based on its ability to highlight varietal and regional flavours and enhance palate structure. Free run and pressings were fermented separately in stainless steel between 14 and 16 degrees celcius. The wine was racked off lees after completion of the ferment and stored cool in stainless steel prior to bottling.

Analysis

Alcohol 13.4%

pH 3.28

Total Acid 6.4g/L

Colour

Fresh, pale with green tints.

Aroma

Attractive spiced lime, red apple and subtle almond kernel.

Palate

Fresh pear and kaffir lime flavours run the length of the palate. Unmistakably Grigio in style with dry steely acid. Clean and crisp with remarkable length.

Winemakers comments

The 2008 Alta Grigio is an excellent follow up to the inaugural 2007 vintage. Distinctive apple and pear flavours are highlighted by the crisp dry acid structure. The wine shows great balance and extraordinary length and would be the perfect accompaniment for any meal right across the day from brunch through to dinner. Try matching with gamey poultry, chilli infused seafood and curries.

Sarah Fletcher - Winemaker

