

2016 First Cut Pinot Grigio

RRP: \$20



Haselgrove

Tasting Notes

Aroma

Lifted aromas of honeydew, peach blossom and Nashi pear.

Palate

The palate has a soft and delicate structure, with typical varietal flavours of pear and melon. The wine finishes dry with beautifully balanced acidity.

Vineyards

This wine is produced from a single vineyard in the Northern Adelaide Hills. The fruit is from two blocks in a vineyard at Paracombe – one easterly facing and the other westerly. The former contributes flavours of pear and the latter, fresh citrus characters.

The First Cut Story

The principle behind our first cut wines revolves around the winemaking term 'first cut' in which during the pressing cycle the softer free run juice/wine is separated from the second cut or pressings. This principle flows through to the style of First Cut wines, producing wines with great drinkability well suited to be enjoyed with food or as a drink with friends.



Region	Adelaide Hills	Alcohol /pH / TA	12.0	3.31	6.07
Variety	Pinot Grigio	Winemaking			
Harvest Dates	17 th of February	Machine Harvested, Crushed and must chilled, pressed off skins immediately to minimise colour pickup. Settled for 72 hours then racked off lees and fermented with a varietal enhancing yeast. Aged on yeast lees for 2 months, then clarified and bottled early to retain freshness.			
Bottling Date	29 th June 2016				
Release Date	25 th July 2016				
Cellaring	Drink Now to 2018				