



<b>Origin</b>	Yarra Valley
<b>Variety</b>	100% Pinot Gris
<b>Colour</b>	Pale gold
<b>Nose</b>	The nose is floral and clean with aromas of pear and spice.
<b>Palate</b>	The palate is fleshy yet steely displaying characters reminiscent of the nose. Great mouth-feel and length.
<b>Cellar</b>	Drink young with seafood or soft cheeses.
<b>Vinification</b>	The upper Yarra Valley pinot gris grapes in this wine were hand picked late in the season. The berries were naturally sun concentrated some with botrytis cinerea. The grapes were pressed directly into a stainless steel tank to keep the freshness.

#### WINEMAKING

<b>Varietal Composition:</b>	100% Pinot Gris	<b>Yeast Type:</b>	ST
<b>Alcohol:</b>	11.6%	<b>MLF:</b>	0
<b>Residual Sugar:</b>	69.1g/l	<b>pH:</b>	3.4
<b>Fermentation Method</b>	Stainless Steel tank	<b>Fermentation Time:</b>	10 Days
<b>Skin Contact time:</b>	0		

#### VITICULTURAL

<b>Region:</b>	Yarra Valley	<b>Yield:</b>	3.5t/a
<b>Date of Harvest:</b>	Early April 2004	<b>Method:</b>	Hand picked and machine harvested.
<b>Vine Age:</b>	5 Years	<b>Cultivation Practices:</b>	Trellis VSP
<b>Soil Type:</b>	Sandy clay loams		