



RED CLAW
MORNINGTON PENINSULA

2015 Red Claw Pinot Gris

2014/2015 Growing Season

Winter of 2014 was colder and drier than normal leading to a warm, dry spring that saw good even bud break and consistent healthy shoot growth. While budburst was in line with the previous season, flowering was just more than a week later, reflecting a normal weather pattern that was slightly drier than normal, perfect for flowering and fruit set.

A cooler than average summer coupled with good rain at the right times saw consistent, healthy growth in all blocks. There was no disease pressure observed and the season proceeded in a very, even and pleasing fashion. A very cool dry March led to a longer ripening period allowing for maximum flavour development with good rain occurring at the right time to maintain vine health.

Harvest started on 18 February and the 2015 vintage proceeded exceptionally well. With the ripening period so even, all fruit was picked in optimum condition.

Bunch and berry weights were ideal and all the fruit arrived at the winery in excellent condition with excellent fruit flavours and terrific natural acidity.

Early indications are that the 2015 vintage will be as highly regarded as the 2010 and 2012 vintages.



Region	Mornington Peninsula
Alc	13%
Res. sugar	0.10g/l
Tit. Acidity	5.7gl
pH	3.25
Winemaker	Tom Carson
Viticulturist	Keith Harris
Harvested	18 February

Winemaking

Handpicked fruit was whole bunch pressed into tank. After cold settling overnight, juice was racked to another tank for fermentation. Parcels left on yeast lees until June 2015 to gain mouth feel and complexity, then bottled.

Tasting note

This Red Claw Pinot Gris has lovely freshness, lifted floral aromas and bright fruit flavours. Showing hint of nashi pear, subtle spice and a long, finely textured palate.