



2016 RED CLAW PINOT GRIS

2015/2016 Growing Season

Winter of 2015 was cold and dry, the coldest in 26 years, with an average of 13.9°C. Cold and dry conditions continued into spring, with below average rainfall throughout September and October. Budburst occurred in mid-September. Flowering commenced early November with the dry conditions prevailing. The gentle, dry and warm conditions led to excellent fruit set and pre-bunch closure around 30 November.

Summer began with below average rainfall and above average temperatures. It was Victoria's third warmest summer on record and we were thankful for the prevailing sea breezes in our part of the world. February was hot and dry, and harvest commenced on 11 February, the earliest vintage on record at Yabby Lake - one week earlier than 2015, unprecedented for the Mornington Peninsula. Pinot Gris was harvested first, then Chardonnay followed by the Pinot Noir. The fruit was picked in excellent, pristine condition – with concentrated fruit flavours and exceptional colours.



Region	Mornington Peninsula
Alc	12.5%
Res. sugar	0.20g/l
Tit. Acidity	5.1g/l
pH	3.23
Winemaker	Tom Carson
Viticulturist	Martin Sampson
Harvested	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 July 2016 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 a hint of nashi pear, subtle spice and a long, finely textured palate.