



**RED CLAW**  
MORNINGTON PENINSULA

## 2017 Red Claw Pinot Gris

The 2017 vintage on the Mornington Peninsula is a classic in the making. A mild but windy spring led into a cool summer and extended autumn. Yields were low, and small bunches and berries resulted in exceptionally complex and detailed fruit flavours. The wines are classically proportioned with great purity and intensity.



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|----------------------|----------------------|
| <b>Region</b>        | Mornington Peninsula |
| <b>Alc</b>           | 12.5%                |
| <b>Res. sugar</b>    | 0.10g/l              |
| <b>Tit. Acidity</b>  | 6.1gl                |
| <b>pH</b>            | 3.12                 |
| <b>Winemaker</b>     | Tom Carson           |
| <b>Viticulturist</b> | Martin Sampson       |
| <b>Harvested</b>     | 2 – 7 March          |

### 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 2017 to gain mouth feel and complexity, then bottled.

### Tasting note

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