



RED CLAW
MORNINGTON PENINSULA



RED CLAW PINOT GRIS 2010

VARIETY:	Pinot Gris
REGION:	Mornington Peninsula
ALCOHOL:	13.0%
RESIDUAL SUGAR:	0.34 g/L
TITRATABLE ACIDITY:	5.6 g/L
HARVEST DATES:	Mid February – Late March 2010

VINEYARDS & WINEMAKING

VINTAGE

Following significant spring rain periods (above average rainfall in October and December) the early growing season for vintage 2010 started extremely well with good vigor, strong canopies and very good vine health. Rain episodes occurred throughout the season at very useful stages ensuring healthy vine growth was maintained. Weather through flowering was fine and warm ensuring good berry set.

Picking started in late February about one week earlier than recent average and was probably the earliest start in the last ten years. The Mornington Peninsula was fortunate not to experience the extremes in weather, such as hail and flooding, which were experienced in Melbourne and other regions. The protection offered by the maritime influence on the unique location of the region is significant.

A great vintage for the region with very high quality fruit with excellent natural acidity and great flavours.

WINEMAKER'S NOTES

Handpicked fruit was whole bunch pressed into tank. After settling overnight 75% of the juice was racked to another tank for fermentation, the remaining 25% racked into seven year old oak barrels. Parcels left on yeast lees until June 2010 to gain mouth feel and complexity, then bottled.

Bright, intense and lifted fruit aromas dominate the nose; with lychee, nashi pear, spice and a touch of honey. The palate leads off beautifully textured and rounded and follows through with an array of complex and delicate floral nuances.

This Red Claw Pinot Gris has lifted floral and bright fruit aromas, hints of pear, subtle spice and a long, softly textured palate.

Winemaker – Tom Carson