

A DIFFERENT EXPRESSION OF PINOT GRIGIO

TASTING NOTES TWO LANDS PINOT GRIGIO 2014



REGION

South Australia

COLOR

Pale straw color with a hint of salmon

BOUQUET

Attractive pear and apple aromas.

PALATE

A refreshingly crisp Pinot Grigio with ripe pear, quince and lemon citrus overtones and a delicate soft sweetness on the finish.

RELEASE DATE

March 2015

SERVING SUGGESTION

Seafood chowder.

ALCOHOL

12.8% alcohol by volume

VINTAGE CONDITIONS

The grapes for this Two Lands Pinot Grigio were selected in roughly 60:40 proportions from the Limestone Coast and the Adelaide Hills respectively. In both areas the weather was atypical and often unpredictable during vintage, but careful vineyard management was rewarded with rich fruit showing pronounced varietal flavors. The Limestone Coast's season was noticeably long and drawn-out, in stark contrast to the two previous years. Summer heat kept berry size small and yields low, but cooler conditions during the Autumn meant a long ripening period, so overall quality was high. In the Adelaide Hills, cold weather into December also kept yields down, but sunny days and cool nights late in the season allowed the fruit to retain acid and aromatics whilst ripening.

WINEMAKING

This Two Lands Pinot Grigio is a fusion of winemaking expression created through collaboration between Bernard Hickin, Jacob's Creek Chief Winemaker, and award-winning Californian winemaker Ehren Jordan. Their vision was to create a wine that delivers a rich, full flavor with finesse and elegance.

Bernard selected Pinot Grigio vineyards in moderate to cool regions of South Australia for their vibrancy of flavor. Then, following much discussion, the winemakers chose to pick late in the season to provide a riper fruit profile on the palate and ensure the wine delivered a distinctive 'oily' texture and mouth-feel. Ehren then suggested additional time on lees and a portion of the wine stirred in contact with older oak to add complexity, a lush feel and a sense of Californian style that would add layers to the high quality Australian fruit.

The result is an exciting take on modern Pinot Grigio. Bright, pure aromatics, with enhanced softness thanks to the lower acidity, a hint of preserved natural sweetness and a luscious textural finish.

ANALYSIS

12.8% alcohol/volume
5.6 g/L total acid
3.34 pH
4 g/L residual sugar (approximate)

SRP

\$13.99