



LANDHAUS

BAROSSA VALLEY



5 STAR WINERY

2015 PINOT GRIS

WINEMAKING

Selective hand picking allowed the grapes to be picked at optimal ripeness. The hand picked grapes were chilled overnight and slotted into small bins. The Pinot Gris underwent a short period of skin contact to enhance palate structure. Fermentation proceeded on full solids, utilising yeasts indigenous to the vineyard. The wines were then left on their lees until blending, giving the final wine complexity and finesse ten percent of the wine undertook barrel fermentation.

OAK TREATMENT

Ten percent of the Pinot Gris: 3 months in Old French Hogsheads.

TASTING NOTES

This wine is all about the texture and alluring aromas of the variety. It is utterly fragrant and filling. Lovely pure pear, citrus and floral flavours, an ethereal texture and a lengthy finish that encourages savouring rather than slurping this delicious wine.

