

2017 Chateau Yaldara Foundations Pinot Gris

VINTAGE REPORT

2017 Vintage was very wet throughout the growing season and into the ripening period with a cooler than average summer. This led to a delayed start to harvest and a drawn out vintage across all regions. With a long ripening period the grapes developed a purity of flavour and elegant tannin structure. The resultant wines are very elegant and restrained with excellent natural balance and acid retention

WINEMAKING

Coming from a single vineyard at Charleston in the Adelaide Hills. Selective bunch and shoot thinned at version to ensure even bunch ripening. Picked early in the morning and air bag pressed off cold skins. Free-run and pressing combines after settling for cold fermentation followed by 3 months on lees contact.

TASTING NOTE

COLOUR: Clear with silver/green hues

BOUQUET: Nashi pear with green apples and a ginger spice

PALATE: Rich and luscious with quince and pear with an oily texture, framed by some citrus pith and slight hint of strawberry.

TECHNICAL INFORMATION

GI: Adelaide Hills
Titratable Acidity: 5.85 g/L
pH: 3.09
Alcohol: 12.0%
Residual Sugar: 8.2 g/L
Standard Drinks: 7.1

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