

Charles Wiffen Pinot Gris 2018



WINEMAKING NOTES

The Charles Wiffen Pinot Gris, is grown in the “Home” Block, which surrounds the Homestead on the farm, which was built in 1882. The block is spur pruned, with a targeted yield of 9 tonnes to the hectare.

The grapes are machine harvested in the cool of the morning, transported to the winery, where it is gently destemmed, pressed and clarified. The juice is then fermented with selected yeasts, with the fermentation stopped at the desired residual sugar content.

WINE ANALYSIS

Brix 22

Alcohol 12.5%

RS 5.5 g/L

pH 3.55

Total Acidity 7.0g/L

TASTING NOTES

This estate grown Pinot Gris exhibits aromas of beurre bosc pear, hazelnut and white lily with hints of meyer lemon and rosewater on the palate and is refreshingly textured.