



HOLYSTONE NOBLE PINOT GRIS 2019

HARVEST DATE 3/5/2019 BRIX @ HARVEST 42+ T.A 7.7 pH 3.04 R.S 221 g/L ALC 10.2% VINEYARDS Gorse Laneway

WINEMAKING

Vintage 2019 provided the perfect conditions for the production of Noble wine with a long cool summer providing a late ripening season with cool nights and clear days allowing for a late Botrytis infection that could develop slowly throughout the autumn months. Hand harvested from the Gorse Laneway Vineyard at Cactus Bay, the fruit was foot stomped and left to soak for 48 hours before an extremely long and gentle pressing. The pressed juice was clarified and fermented long and cool in stainless steel stopping naturally with plenty of residual sugar and acid.

TASTING NOTE

Holystone Pinot gris is gorgeously perfumed with apricot and citrus notes and is obviously sweet but perfectly balanced with plenty of acidity and age worthiness however it is completely decadent and research has shown that one bottle is never enough...

