



BELLBRAE ESTATE



2015 Longboard Pinot Gris

Geelong, Victoria

Production Notes

From a locally grown vineyard, this small batch production of Pinot Gris has been picked slightly riper to give richer flavours and a fuller mouthfeel.

50% of the wine was transferred to 1 and 2 year old barrels shortly after fermentation and stirred fortnightly for 4 months. Upon softening of the wine due to the breakdown of the yeast lees, the barrels were blended back with the other 50% of wine in tank and again stirred with their lees for a further 2 months. This has helped integration of the barrels and softening of the tank component.

Tasting Note

Aromas of pear and rockmelon abound in this contemporary blend and are backed by a full and flavoursome palate of similar fruits. Pinot Gris by nature has a rich texture and mouthfeel and the subtle oak handling has enriched this to give added palate weight and length. A food wine to its pithy, pear-enhanced core!

Technical

Variety: Pinot Gris

Vineyards: Bellarine Peninsula

Harvest Dates: 10th March, 2015

Oak treatment: 50% 1 & 2yr French Barriques for 4 months

Wine Analysis: Alcohol = 12.5%, pH = 3.28, Titratable Acidity = 5.9g/l

Bottling Date: 17th December 2015