



# Bromley Wines

## 2016 Mosaic Pinot Grigio

### TASTING NOTE

Startling pale salmon

Lifted, fragrant and immediately intoxicating from the glass

Incredibly fresh, crisp and vibrant with tantalising tannins and texture which dance around the palate in full party mode!

We find the usual suspects of pear, apple and spice but there is a little kicker of guava and exotic fruits whizzing in and out of the conversation.

Incredibly moreish and smashable yet has some serious depth and structure for the more urgent member of the group.

### WINEMAKING

The fruit for this wine was sourced from the Sheardrop vineyard located in Harcourt near Bendigo

Harvest of the fruit occurred mid March in the cool of the night. It was transported to Geelong on skins and pressed around 12 hours post harvest allowing a moderate amount of skin contact. The juice was lightly settled then racked for ferment to tank. The juice was inoculated with a neutral wine yeast and fermentation ensued. When half of fermentable sugars remained around 40% of the juice/wine was transferred to French oak Hogsheads to complete fermentation. Post ferment the tank and oak components had regular lees stirring.

In preparation for bottling all components were assembled, stabilised and filtered for bottling.

**Alcohol 12.0%**

**Bottled 25<sup>th</sup> June 2016**

**208 dozen produced**