



# ALEX RUSSELL WINES

## alejandro

ALTERNATIVE VARIETAL WINES

### PINOT GRIS VICTORIA

#### COLOUR

Straw green with hints of copper.

#### NOSE

Rich ginger spice and lychee tropical aromas complement intense nashi pear and stone fruits that swirl and lift from the glass.

#### PALATE

The juicy palate is clean, fresh and fruitful with a lychee citrus blossom. A rich creamy tropical mid palate adds depth of flavour allowing the wine a long intense rich luscious finish.

#### WINEMAKING

Two ferments, the first with skins contact to ensure strong Pinot Gris character and some colour, the second to provide a commercial backbone. The result is a strong commercial wine with unique Pinot Gris character in appearance, aroma and flavour.

#### FOOD PAIRING

Thai green curry.

#### VINTAGE NOTES

2018 was hot and dry allowing fruit to fully ripen. Wines were full flavoured, full bodied and full of colour.

#### QUICK NOTES

VINTAGE  
2018

WINEMAKERS  
Alex Russell

GRAPE VARIETY  
Pinot Gris 100%

BOTTLED  
October 2018

GROWING AREA  
Murray Darling, Victoria

ALC %/VOL  
12.7 % v/v

TITRITABLE ACIDITY  
6.5 g/l

PH  
3.3

CELLAR POTENTIAL  
12 months

OAK  
Nil

MATURATION  
Stainless

