



2018 Gipsie Jack Langhorne Creek Pinot Gris

Vintage: 2018 Grape Variety: Pinot Gris
Region: Langhorne Creek, South Australia

Pinot Gris is the newest white varietal added to the Gipsie Jack range.

Viticulture Notes

The vineyard that supplies fruit for the Gipsie Jack Pinot Gris is located on the western edge of Langhorne Creek Region. The vines are spur pruned and trained to a vertical shoot positioned canopy. The soils are free draining, sandy loam over a red clay layer.

Winemaking

The fruit was picked in as a single parcel. The fruit is then pressed, and the free run juice is cold settled prior to being racked and fermented cool. Post racking the juice bottoms went to a separate tank to be fermented warm and allowed to develop a little funkiness and complexity. After a short period on lees whilst being stirred post fermentation, the wine is then racked, the juice bottoms blended back in and stabilised to make a fresh, balanced, fruit driven, refreshing Pinot Gris.

Tasting Notes

This wine displays a lot of varietal Pinot Gris characters of pear, with some lifted floral aromatics compliment by some background spice and ginger with a hint of nutmeg, making it ideal for spicy Thai / Asian food.

The palate is textured and balanced from lees contact but still holding good acidity to give a nice clean finish.

Cellaring

Drink now!