

TAR & ROSES

2022 'BASKET PRESSED & BARREL FERMENTED' PINOT GRIS

GEOGRAPHICAL INDICATION

Main Ridge, Mornington Peninsula.

VINIFICATION

Fruit was hand picked in late March, early in the morning then transported to the winery where they were destemmed before being pressed in a hand-operated, traditional 100 year old basket press. Juice was racked to seasoned French oak barriques for 10 months maturation with some battonage and about 25% going through malo-lactic fermentation.

MATURATION

Seasoned French oak barriques

ANALYSIS

Alcohol 13.5%

pH 3.29

Acid 8.2g/L

Sugar <1g/l

COLOUR

Pale bran straw

NOSE

Ripe stonefruit & cumquats with hints of apricot, dried fruits & orange blossom

PALATE

The palate is generous & viscous with a light phenolic grip. Characters of spiced pear, stonefruits & apricot emerge all kept in line with fresh, racy acidity.

WINEMAKERS COMMENTS

We have access to some amazing, low cropping fruit (1 tonne/acre) from a small & beautifully presented vineyard on Main Ridge. It was great fun making this wine, utilising the 100-year-old basket press we have at the winery. It was a case of 'all hands on deck' using the hand-ratcheted mechanism of the press, gently extracting some delicious, delicate & fragrant juice. Only a miniscule amount was made (720 bottles) but the result is very pleasing.

FOOD MATCH

Porchetta with herb roasted potatoes

