OVER 150 YEARS OF FAMILY WINEMAKING



CELLARING POTENTIAL

Excellent vintage, 10+ years (from vintage).

REVIEWED September 2020

2019 INNES VINEYARD PINOT GRIS

GRAPE VARIETY

100% pinot gris grown by David and Annette Innes at Littlehampton in the Adelaide Hills.

TECHNICAL DETAILS

Harvest Date: 28 February | Alcohol: 13.0% | pH: 3.16 | Acidity: 6.2g/L

MATURATION

Fermented in tank and held on lees in tank for 6 months with regular stirring to build complexity.

WINE DESCRIPTION

Pale straw with light blush hues. Fragrant aromas of peach, custard apple, lemon rind and pear skin, with lifted notes of thyme, marjoram, ginger spice and chamomile. The palate is creamy and textural with baked pear, white currant and ginger spice, balanced by zesty citrus acidity for a long complex finish.

BACKGROUND

The Adelaide Hills has an altitude ranging from 400-600m and a rainfall of around 700-1000mm. Soils consist of sandy loam overlying weathered shale and clay, which provide excellent conditions for viticulture. Littlehampton lies on the eastern side of the Adelaide Hills and has a unique aspect for superlative pinot gris. Viticulture was first established in the Adelaide Hills in 1839 by John Barton Hack near Mount Barker, just 5km from Littlehampton. Pinot gris, called tokay d'Alsace in France, grauburgunder in Germany and pinot grigio in Italy, has its origins in France and has become a highly regarded variety around the world.

VINTAGE DESCRIPTION

Vintage 2019 provided generally good growing conditions for the Adelaide Hills, with three notable events: the coldest September on record, the wettest November since 2005 and a mini heat wave on the cusp of January/February that the Adelaide Hills rode out extremely well due to good canopy cover. A rapid progression in berry maturation was kick-started by the Harvest Moon falling right on the spring Equinox, with all varieties ripening at the same time. Hand-harvesting was done in three weeks, bookended by the early sparkling and late red varieties. Yields were down by 20-50% due to 'hen and chicken' (berries of different sizes) from the cold, wet period during flowering, however quality was exceedingly good in both white and red varieties as a result of better conditions during ripening.

