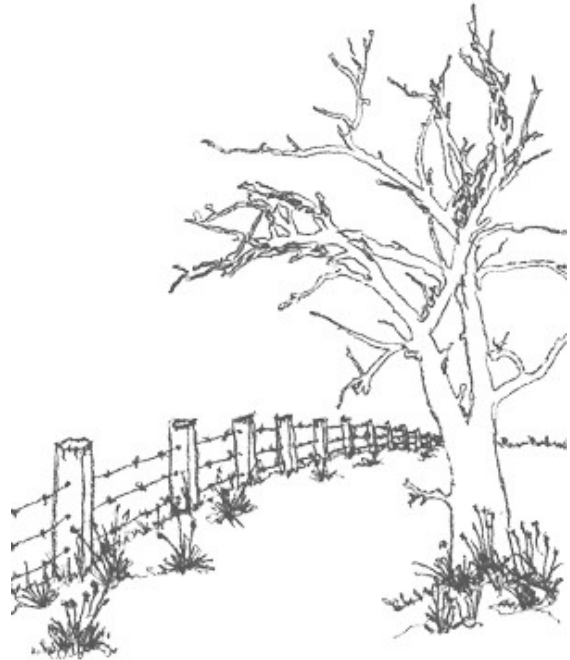


# Yantaringa 2011 Pinot Grigio

**Winemaker:** Greg Clack  
**Blend:** 100% Pinot Grigio  
**Harvest date:** February 2011  
**Bottling date:** November 2011  
**Analysis:**  
Alcohol: 11.0% vol  
Residual sugar: 2.2 grams/litre  
Oak: Unoaked  
SO<sup>2</sup> Free: 32 ppm  
SO<sup>2</sup> Total: 97 ppm  
Total Acid: 6.2 grams/litre  
pH: 3.24



## **The Region: Adelaide Hills**

The cool climate and high altitude of the Adelaide Hills is proving to be an ideal environment to produce Pinot Grigio. The cool conditions provide a long slow ripening period which heightens the intensity of fruit characters whilst retaining the natural acidity in the grapes, which ensures that we stay true to the crisp mineral style of Pinot Grigio.

## **The Wine**

Harvested in the cool of the night the grapes were delivered to the winery and gently crushed to minimise phenolic extraction and avoid too much colour being picked up from the “grey” skins. The juice was then fermented in stainless steel and bottled early to preserve the delicate fruit flavours.

## **Colour**

The wine is a very light straw colour with a youthful green hue.

## **Aroma**

The nose is bursting with varietally typical pear and nectarine aromas, with hints of steely minerality.

## **Palate**

Luscious pear followed by fresh citrus acidity. Great textural mouth feel with a steely mineral finish.

## **Cellaring**

Drink now. An elegant wine ideally suited to freshly shucked oysters, King George whiting or a seared tuna steak.