



Hentley Farm

Barossa Valley
Wines

Brass Monkey Vineyards 2015 Pinot Grigio

Variety

100% Pinot Grigio

Vintage

2015 – Heavy rainfall in June and early July provided an exciting start to the season but was followed by extremely dry conditions throughout spring and early summer resulting in budburst and flowering up to 3 weeks early. Although these dry conditions were a concern it was somewhat tempered by cool conditions through December and the first half of January. A rainfall incident of 70mm in mid-January pushed sugars back and was followed by perfect warm ripening conditions with 30-32C days and cool nights down to 10C persisting for 2 weeks. These conditions resulted in a fast late ripening curve that has produced rich vibrant fruit throughout. Winemaker – Andrew Quin

Winemaking

Hand harvested fruit was de-stemmed and pressed under inert conditions. The juice was cold settled for 48 hours, with free run and pressings fractions kept separate. The free run and pressing juice fractions were racked to separate stainless steel fermentation vessels, and both seeded with QA23 yeast. Temperatures of both ferments were maintained 12-15C. At the completion of alcoholic ferment, both components were allowed to settle, then racked off gross lees and blended together. The wine was then stabilised and filtered ready for bottle.

Profile

Lifted aromatics of pear and apple combine with secondary notes of peach, passionfruit and lavender flower. Textural components line the sides and back of the palate and are contrasted by clean acid and flavours of pear and lavender through the middle. A wine that provides a seamless combination of texture and purity.



Analysis: Alcohol 12.5% Acid 6.17g/l pH 3.05 Residual Sugar 1.5g/l