



Hentley Farm

Barossa Valley
Wines

Brass Monkey Vineyards 2016 Pinot Grigio

Variety

100% Pinot Grigio

Vintage

A dry winter and early spring was relieved by 60mm of rain in the first week of November. Consistently warm conditions through late spring and early summer provided ideal ripening conditions with no disease pressure, also bringing expected harvest dates forward. Persistent heat through December and most of January were also followed by a 60mm rain event in the last week of January followed by a long spell of mild temperatures providing the vines with some much needed respite, slowing sugar ripening down and thus providing increased flavour development. Harvest dates mostly returned to normality and the balance of seed and flavour ripeness was the best I have seen since 2010. Winemaker – Andrew Quin

Winemaking

Fruit was hand harvested with 40% whole bunch, oxidatively pressed. 60% of this juice went directly to oak for natural, full solids ferment. The balance was fermented in stainless steel, also by natural yeast with full solids. The other two thirds of hand harvested fruit was de-stemmed and pressed under inert conditions. This juice was cold settled for 48 hours, with free run and pressings fractions kept separate. The free run was racked to a stainless steel fermentation vessel and seeded with selected yeast. The pressings fraction was racked to old oak for natural ferment. Temperatures of both stainless steel ferments were maintained 12-15C, while the barrels were fermented slightly warmer ~20C. At the completion of alcoholic ferment, all components were allowed to settle, then racked off gross lees and blended together. The wine was then stabilised and filtered ready for bottle in May.

Profile

Classic Pinot Grigio aromatics of pear and pineapple combined with a pretty Jasmine flower lift. Zesty acid provides focus down the middle with textural elements providing the framework around the sides. Creamy tropical flavours and a unique spicy edge produce an extremely drinkable style.



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| Analysis: Alcohol 12.0% | Acid 6.6g/l | pH 2.99 | Residual Sugar 2.3g/l |
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