



Hentley Farm

Barossa Valley
Wines

Brass Monkey Vineyards 2017 Pinot Grigio

We believe that Pinot Grigio is best made from grapes grown in cold places hence we headed to the Adelaide Hills to find the a vineyard that would give us the perfect balance of vibrant fruit and balanced acidity.

Variety

100% Pinot Grigio

Vintage

The 2016 calendar year produced the wettest winter for 20 years and in some places of the Adelaide Hills the wettest ever. This rainfall and associated cooler conditions resulted in a delightful slow development across the growing season with flowering and subsequent fruit set 2-3 weeks later than recent vintages. Warm and consistent conditions followed with vines balanced and happy heading towards Christmas. A return to cool weather and rainfall continued the trend of slow development with veraison 4 weeks late kicking off. After one last summer drop of 50mm in early February we got the weather we were looking for with dry conditions and good ripening throughout harvest. The vintage conditions have created outstanding flavour development and natural acidity with the resulting wines showing great poise and balance. 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

Strong floral aromatics are the first to fill the nose followed by peach, apricot and an underlying spice element. The palate displays the traditional varietal flavour of pear combined with luscious tropical fruits and a fresh burst of acid, a palate of finesse and drinkability.

Bottled: June 2017

Drink: now - 2019

Analysis: Alcohol 12.0%	Acid 6.0g/l	pH 3.06	Residual Sugar 1.7g/l
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Reviews & Accolades

2016 - 94 points James Halliday

