



SOMERSBURY
ESTATE

jones road

2004 PINOT GRIS

Tasting Notes:

The wonderful aroma of this delicate wine displays a range of citrus, whilst the palate leads to pear, rose and honeysuckle finishing with a characteristic clean crisp acidity.

13% Alc/Vol

Viticulture:

From a sheltered block on 'jones road' these vines are grown on a VSP trellis system are restricted from excessive vegetative growth, resulting in an even ripening. Yields are deliberately kept low to persuade the vine to concentrate the flavours from this unique 'terroir'. The open canopy allows good airflow and sun penetration resulting in top quality fruit which is harvested early before the baume level becomes too high.

Vinification:

Hand harvested early, chilled and immediately whole bunch pressed preserving the delicate floral flavours. The juice is further chilled and cold settled and racked off lees. The specific yeast was selected to maintain a slow fermentation and retain the natural varietal aromatics. The wine was stored in stainless steel tanks, stabilised and lightly fined before bottling.



100% Estate Grown, Premium Wines from the Mornington Peninsula, Australia.
