



ANALYSIS

pH 3.38

Alc. 14.0%

TA 6.95g/l

GF 2.55g/l

SINGLE VINEYARD SERIES
SERENDIPITY PINOT GRIGIO
2008

REGION

Adelaide Hills, South Australia.

VINEYARD

The Edwards family's Serendipity vineyard at Birdwood. The vines are planted in a north south orientation on loam over podzol soils at 380 metres above sea level.

GROWING CONDITIONS

The combination of continued drought and a two week, record-breaking heatwave made for a compressed and challenging vintage with all varieties ripening concurrently. The grapes were picked before the temperature rose above 35°C where it stayed for 15 days straight.

WINEMAKING

The grapes were picked a little early giving a more restrained and mineral style of wine in keeping with Pinot Grigio's northern Italian origins. The grapes were gently crushed and pressed with three cuts of the juice which was then fermented between 14-15°C in stainless steel vats. Lees stirring for eight weeks has added textural complexity and palate weight.

WINEMAKER'S TASTING NOTES

A beautiful bright, pale straw-yellow in colour with lovely aromas of tart apple, juicy pear and a hint of spice. A restrained, mineral palate with zesty citrus and stone-fruit flavours. This is a lively and flavoursome wine, with delicate yet intense fruit flavours.

RELEASED

July 2008