

# KIRRIHILL WINES



## ANALYSIS

Alc. 13.5%

TA 7.3g/l

pH 3.22

RS 2.3g/l

## SINGLE VINEYARD SERENDIPITY PINOT GRIGIO 2009

### 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. The vines have a balanced canopy and fruit set.

### GROWING CONDITIONS

A cool ripening season with warm days and 10 degree nights helped produce the optimum growing season for Pinot Grigio.

### WINEMAKING

The grapes were harvested whilst tasting nashi pear and apple flavours in the vineyard, keeping with Pinot Grigio's northern Italian origins. The grapes were gently crushed and pressed and then fermented between 14-15°C in stainless steel vats. Lees stirring for 8 months has added textural complexity and palate weight.

### WINEMAKER'S TASTING NOTES

Pale straw-yellow in colour with lovely aromas and flavours of jasmine, juicy pear and a hint of spice. The middle palate is creamy and adds a 3rd dimension to the wine but is balanced with the crisp acid finish that gives the wine its freshness.

[www.kirrihillwines.com.au](http://www.kirrihillwines.com.au)

A PASSION SHARED