

Pinot Gris 2017

Eddystone Point was first released in 2013 and realises the winemaking team vision to create wines that are drinkable, affordable and represent the undisputed quality of Tasmanian fresh produce.

Eddystone Point, situated in windswept North East Tasmania, features some of the most uniquely layered terrains on the planet. Our wines embody Tasmania's diverse and distinctive landscape revealing characters that showcase the untouched natural beauty of this faraway place.

Winemaker's Notes

The 2017 growing season was not without its' challenges. The winter of 2016 brought record breaking rainfall, particularly to the north of the state, followed by a handful of significant spring frosts. Wet and windy weather during flowering saw high incidences of millerandage across all sub-regions, although final yields were close to average. The Pinot Gris has richness and flavour depth, retaining the marvelous, crisp, Tasmanian acidity, ensuring elegant structure and ageability.

Alcohol
13.5%

Residual Sugar
6.3 g/l

Acidity
5.7 g/L

pH
3.23

Winemaker
Penny Jones

Region
Tasmania
Coal River Valley,
Pipers River

Grape Variety
Pinot Gris

Fermentation
Stainless steel & seasoned oak

Maturation
Matured for 4 months in stainless steel
& seasoned oak on yeast lees

Cellaring
Drink now to 3 years

Tasting Notes

Wine Style

Sweet 1 2 3 **4** 5 Dry

Light 1 2 **3** 4 5 Full bodied

Colour:

Pale straw yellow

Bouquet:

The wine has lifted spicy pear, with fresh peach & apricot.

Palate:

A rich palate of pear, custard and quince. The mouth feel is juicy and lush, with a long finish.

