

Pinot Gris 2020

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.

The fruit for this Pinot Gris was harvested from the Tamar Valley and Derwent Valley regions of Tasmania.

Winemaker's Notes

2020 in Tasmania was a very challenging year for viticulture. A very dry but cool lead up to December combined with constant windy conditions led to slow growth, extended flowering and poor set, resulting in a low yields and significant variation in ripening within bunches. The extended, late season and variation in bunches saw high retention of malic acid across most regions, and vineyards losing leaves earlier than we would have liked.

This year's Aromatics have elegant frames and benefited from added texture brought about by barrel fermentation components. A tough year to work through but with very pleasing results.

Tasting Notes

Wine Style

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

Colour:

Pale straw

Bouquet:

The wine has lifted spiced nashi pear, and the slightest hint of rosewater

Palate:

A lively palate of melon and sweet Bosc pear. Sweet fruit up front but finishes with a fresh crunch of pear

Food Matching Suggestion:

Local Tasmanian cheese platter with quince paste and caramelised walnuts

Alcohol
13%

Residual Sugar
4.6 g/l

Acidity
7.6 g/L

pH
3.11

Winemaker
Stewart Byrne

Region
Tasmania
Tamar Valley
Coal River Valley

Grape Variety
Pinot Gris

Fermentation
Stainless steel & seasoned oak

Maturation
Matured for 3 months in stainless steel
& French Oak barrel on yeast lees

Cellaring
Drink now to 3 years

