



PINOT GRIS

2024



Eddystone Point was first released in 2013 and realises the winemaking team's vision to create wines that are drinkable, affordable and represent the undisputed quality of Tasmanian fresh produce. Situated in windswept Northeast Tasmania, this landscape features some of the most uniquely layered terrain 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

Our 2024 growing conditions could be described as near perfect for Tasmania, with the exception of some isolated frost events. The season was characterized by good winter and spring rainfalls, leading into warm clear days and cool nights throughout the growing season. Rain events were minimal with just enough to keep canopies healthy.

Pinot Gris fruit from this vintage was free from disease pressure with good crop levels and clean ripe fruit. Fruit exhibited expressive varietal flavour profiles.

This wine pairs perfectly with a local Tasmanian cheese platter with quince paste and caramelised walnuts.

Tasting Notes

Colour: Pale straw with a green hue

Bouquet: Lifted spiced nashi pear with a subtle hint of rosewater

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

Wine Style:

Sweet 1 **2** 3 4 5 Dry

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

Alcohol
13.8%

Residual Sugar
3.77g/L

Acidity
6.2g/L

pH
3.24

Winemaker
Stewart Byrne

Region
Tasmania

Sub Region
Derwent Valley, North
West Coast

Fermentation
100% Oak Barrel

Cellaring
Now to 5 years

Harvesting
Handpicked