

STEFANI ESTATE



2008 YARRA VALLEY PINOT GRIS

Tasting Notes

This fruit is grown on the high steep slopes of Long Gully ridge enjoying cool climate conditions. Hand harvested fruit is treated with utmost care in our winery and matured in French oak barriques.

This Pinot Gris is pale straw in colour with slight bronze tinges.
It has subtle pear and mineral fruit flavours.

The flavour concentration occurs on the palate along with a savoury nutty finish. This wine can be enjoyed for up to five years.

Winemaking Notes

Produced entirely from fruit grown at our vineyard on the high slopes of the Long Gully Ridge.

The fruit was hand picked in early March, crushed, pressed and cold settled for 48 hours.

From here it was racked into tank where it started its natural fermentation

After a short period it was transferred to old French oak barriques to complete fermentation.

Following the completion of fermentation, the wine was matured on lees with periodic stirring.

The wine was lightly fined and filtered.

310 Cases produced
Bottled December 2008

Pale bronze; is in the mainstream Gris style, ripe fruit giving texture to the brown pear and red apple flavours. Diam.
14% alc. **Rating 89 Drink 2012**

