

# STEFANI ESTATE



## 2010 YARRA VALLEY PINOT GRIS

### *Tasting Notes*

This wine is produced entirely from fruit grown on the high steep slopes of our cool climate family estate vineyard located in the pristine Yarra Valley, Victoria. The grapes were hand-picked, bunch sorted, pressed and cold settled. Following the completion of fermentation in old French oak barriques , the wine was matured on lees with periodic stirring. The wine was lightly fined and filtered.

It displays a golden bronze colour with an aroma typical of the variety with strong nashi pear almost citrus characters and mineral overtones. The palate exhibits ripe pear flavours with an underlying mineral edge and an apricot kernel finish. It can be enjoyed now or cellared for a short period of five years.

### *Winemaking Notes*

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

The fruit was handpicked in late February, 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.

434 Cases produced Bottled December 2009