

red apple  
nashi pear  
pomegranate  
textural



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## 2023 White Label Pinot Gris

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### Vintage Notes

The 2023 vintage was a cooler vintage thanks to the La Niña phenomenon. The cool conditions allowed for the gentle ripening of Pinot Noir and Chardonnay without any major heat spikes. This has translated to lovely acid and bright fresh fruit characters.

Rob Dolan – Winemaker

### Wine Notes

<b>Colour</b>	Blush pink
<b>Aroma</b>	Nashi pear, white peach, apple
<b>Palate</b>	Cantaloupe, nectarine, oily texture
<b>Cellar</b>	Up to 8 years
<b>Nutrition</b>	Vegan friendly, 86 calories per 120ml glass, < 1 gram sugar per glass

### Occasion

Summer is here. Pear and gorgonzola salad with a honey mustard dressing and your favourite book.

### Viticulture

<b>Region</b>	Yarra Valley
<b>Vineyard</b>	A blend of lower Yarra Valley vineyards
<b>Harvest</b>	March 2023
<b>Method</b>	Hand and machine-harvested

### Winemaking

<b>Process</b>	12 hours on skins post crushing to allow juice to pick up natural colour from the skins
<b>Fermentation</b>	20% in barrel on light solids, 80% fermented in stainless steel at low temperatures
<b>Oak</b>	30% new French oak, 70% 1st and 2nd use French oak, 9 months
<b>Alcohol</b>	13.2%
<b>Winemakers</b>	Rob Dolan, Adrian Santolin + The Team

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