

Chockstone Pinot Gris

Region

Grampians (Great Western), Victoria, Australia.

Viticultural influences

Sourced from our neighbour Paul's vineyard less than 500 m from our winery door. This elegant Pinot Gris benefits from the cool ripening season, and the relatively early harvest at 11.5 degrees Baume allows the delicate balance and vibrancy of fruit to shine.

Winemaking philosophy

The typically low yields and harvesting at the perfect flavour profile lead to the delicate flavours and balance that defines our Chockstone Pinot Gris. Once harvested, the grapes and juice were left to sit for 24 hours to build flavour and structure. The grapes were then pressed as gently as possible, and the juice allowed to work its way through a nice cool fermentation with as little intervention as possible. The fermentation came to rest with just a touch of residual sweetness to balance the vibrant acid profile, creating a focussed palate and elegant finish.

Tasting notes

This Chockstone Pinot Gris displays a crisp texture with refreshing acidity and a delicate fruit body. It is made for easy drinking, yet is complex enough to match just about any food. The subtle fruit flavours of pear, kiwi, green apple are followed by hints of citrus blossom and guava.

Cellaring potential

This Chockstone Pinot Gris is a pert and refreshing beauty now, but its refined structure and delicate characters will allow it to be enjoyed for a few more years.

Technical data

Harvested in February

Bottled in August

12 % Alcohol

3.30 pH

6.5 g/L Total Acidity

3 g/L Residual Sugar

