



# CACHET WINE

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## Pinot Gris 2021 Scotchmans Hill

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**Code** SCOT025

From one of James Halliday's Top 100 Australian wineries, this is a tight and mineral infused wine full of ripe pear and lemon zest acidity.

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**Tasting Notes:**

The wine has a tight mineral palate with nashi pear, lemon zest and spice flavours with creamy mid palate and a light oak finish.

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## Specification

**Vinification** Wine Region: Bellarine Peninsula, Victoria. Clone: D1V6. Soil Type: Self mulching black verosol derived from tertiary basalt. Harvest Date: 17/03/20 to 31/03/20. Yield: 3.7kg/vine equates to a tonnage of 9.25tn/ha = 65.0hl/ha. Winemaking: Crushed, destemmed and pressed to tank. Only the best free run juice was used. 35% of the juice was run to older French baarique barrels where it was fermented wild and spent 5 months on lees. The remaining juice was fermented in tank at 13°C for 14 days with extended lees contact for 4 months. The 2 components were blended together and then stabilised, filtered and bottled in September 2020.

**ABV** 12.5%

**Size** 75cl

**Drinking Window** Drink now

**Country** Australia

**Region** Geelong

**Area** Bellarine Peninsula

**Type** White Wine

**Grapes** Pinot Gris

**Genres** Vegan, Vegetarian

**Vintage** 2021

**Style** Dry

**Body** Zingy, zesty and refreshing

**Producer** Scotchmans Hill

**Producer Overview** Established in 1982, Scotchmans Hill is located in the heart of the Bellarine Peninsula. A producer of premium cool maritime climate wines, Scotchmans Hill has been a leading local winery for over thirty years and is rated among James Halliday's Top 100 Australian Wineries.

**Closure Type** Screw Cap

**Food Matches** Enjoy with seafood, white meats, salad dishes or as an aperitif.

**Press Comments** Highly Commended - Wine Merchant Top 100, 2024