



# CACHET WINE

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## Pinot Gris 2021 Scotchmans Hill

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<b>Code</b>	SCOT025
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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	Zesty, zingy 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