

KILIKANOON, CLARE VALLEY, AUSTRALIA

MENTZENDORFF
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1858

SKILLY VALLEY PINOT GRIS



DETAILS OF PRODUCTION

There are only a few vineyards in the Clare Valley cool enough to grow this style of Pinot Gris. Utilising these higher altitude sites in the sub appellation of Penwortham, their winemakers craft a fine and delicate wine with power and texture. Following three years of drought conditions, a return to average rainfall for the 2020/21 growing season was well received. Cooler than average soil temperatures through August and September made for a slightly later budburst, and warm, dry conditions though November were ideal for flowering. Temperatures for the rest of the growing season were below average with no extreme heat recorded. This allowed the fruit to ripen evenly and slowly giving natural acid retention while developing varietal character and flavour ripeness at lower sugar levels. Created in a leaner, more complex style than many fuller bodied Pinot Gris's that are currently on the market, this predominantly Skilly Valley sourced cuvee' was crushed and drained before a cool three week fermentation took place to retain freshness and delicate aromatics. The ferment cut short at the very end in order to retain a hint of natural grape sugar to give the wine some added texture. The finished wine was then stabilised and filtered to ensure clarity and longevity.

TASTING NOTES

Pale straw in colour with a rose gold hue and brilliant clarity. A richly flavoured and appealing nose, featuring fresh Nashi, orange blossom and cinnamon spice. Often described as the perfect food wine, this Pinot Gris does not dissappoint as it seamlessly combines fresh pear and white peach with exotic spicy undertones of cinnamon and clove with a clean and balanced finish.

HOW TO SERVE

This wine will evolve over the next 8-10 years but also drinks excellently today. Serve with gently spiced asain food, such as Thai salad with prawns and tamarind dressing. Typically enjoyed young and fresh but will attain additional complexity if given 2 – 3 years of careful cellaring.

VINTAGE
2021
STYLE
White
BLEND OF GRAPES
100% Pinot Gris
WINEMAKER
Peter Warr & Kirby Gaudins
ALCOHOL
12%
RESIDUAL SUGAR
2.3g/l

