



Cape Schanck Pinot Grigio 2014

Cape Schanck is a cool climate Pinot Grigio, reflective of the maritime influence of the Mornington Peninsula region.

Winemaker Comments: Kevin McCarthy

Vineyard Region

Mornington Peninsula

Vintage Conditions

The 2014 vintage was characterised by a cool, wet spring and a warm, dry summer. The conditions in spring lead to some of the lowest yields seen for many years, with consequent rapid ripening and great flavour intensity.

Technical Analysis

Harvested Early March, 2014

pH 3.07

Acidity 6.82 g/L

Alcohol 11.9%

Residual sugar 0.21 g/L

Peak drinking 1 -2 years after production

Grape variety

Pinot Gris

Maturation

The wine enjoyed a temperature controlled fermentation in stainless steel to preserve the wine's fruit purity.

Tasting notes

Pale straw with green hues in the glass, this Pinot Grigio shows aromas of nashi pears, passionfruit and candied citrus with hints of roasted hazelnut. The generous palate offers pears and citrus fruits supported by a textural element reminiscent of almond meal and marzipan. The rich fruit flavours are balanced by a crisp acidity which gives the wine a lingering finish.