



lamont

PINOT GRIS 2016

THE FACTS

Clone	Sel Oville, 2/15
Harvest Date	21 March 2016
Brix	23.8°
Residual Sugar	5.4g/L
Titratable Acid	6.35 g/L
Alcohol	13.9 %

TASTING NOTES

Bright with light straw colour, the nose is soft and full, with well concentrated aromas of white and yellow stone fruits along with subtle pear and honeysuckle elements.

A drier style Pinot Gris with a voluptuous palate that features a softly rich melange of stone fruits, floral and minerals, with nuances of honey and flint. The flavours beautifully balanced and harmonious and follow a fine textured line with excellent acid poise.

WINEMAKING

Grapes for this wine were handpicked, whole bunch pressed with a small parcel macerated. Fermented cool, with regular lees stirring to add palate weight and further complexity. 10% fermented in neutral French oak barrels. Certified organic fruit.