
2017 PINOT GRIS

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.

THE FACTS

Clone	Sel Oville, 2/15
Harvest Date	21 March 2017
Brix	23.8°
Residual Sugar	3g/L
Titrateable Acid	6.2g/L
Alcohol	14.3%

BOB CAMPBELL MW

94 Points

Dry, but certainly not austere, pinot gris with classic pear, quince, ginger and subtle spice flavours. Silken-textured wine with a lingering finish. An ethereal pinot gris with impressive purity and subtle power 23 JUL 2018

RAYMOND CHAN



18.5/20

Bright, light golden-yellow colour with a suggestion of blush and some depth, lighter edged. The nose is fresh and full with well-packed aromas of ripe yellow stonefruits entwined with exotic florals along with an amalgam of pear fruit and some fresh fermentation esters. The aromatics show good depth and grows in volume with aeration. Dryish to taste and medium-full bodied, the palate has rich and succulent fruit flavours of yellow stonefruits and pears, with exotic floral fragrances, some honeysuckle and a little esters lift. The palate is lively with good fruit weight and presence, and soft, lacy acidity balancing the near unctuousness and alcoholic power. The flavours carry to a long, aromatic finish. This is a rich fruited dry Pinot Gris with good weight and flavours of stonefruits, florals, pears and honeysuckle. Match with Asian and Middle Eastern fare over the next 4 years. Hand-picked fruit, clones Sel Oville and 2/15, from Bendigo, WBP and cool-fermented in stainless-steel with 10% in seasoned oak to 13.8% alc. and 3 g/L RS. Certified organic fruit. 450 cases made. 18.5/20 Jul 2018



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