

PHILIP SHAW

ORANGE, AUSTRALIA

2015 Gardener Pinot Gris

Overview of growing season and harvest period for 2015:

2014 was a cold winter with a few snow falls. This was followed by an early warm, dry spring which pushed the vines through budburst to fruit set in a relatively short period of time, setting the tone for an early vintage. Summer consisted of warm days and cool nights and some timely rain in January. By mid-Feb the 2015 vintage kicked off with Sparkling base for the Edinburgh. A dry warm March allowed grapes to ripen to perfect maturity without any disease pressure. The last of the Cabernet Sauvignon entered the winery on the 23rd of March making for quite a condensed vintage period. Overall the 2015 vintage has been a hugely promising vintage with exceptional quality across the entire range of Philip Shaw wines.

The Pinot Gris was sourced from neighbouring vineyards and entered the winery at the end of February and beginning of March. With warm days and cool nights the Pinot Gris ripened beautifully.

Winemaking notes:

Great care is taken with Pinot Gris fruit to minimise extraction from the pink skins, and as such the grapes were pressed from skins as soon as possible, following harvest. The pressed juice was handled oxidatively, to knock out any colour and phenolics that may have been extracted. The juice was settled overnight and then racked off heavy solids. A portion of juice was fermented in older oak, to impart complexity and structure, whilst the rest was fermented in stainless steel to retain bright fruit and freshness. We promote wild yeasts to carry out the primary fermentation, as they generate interesting aroma and enhance mouthfeel. Following primary fermentation up until bottling, we left the wine to age on fermentation lees, again enhancing mouthfeel and allowing development of autolytic characters.

Winemakers Tasting notes:

The Gardener is pale straw yellow with a slight green hue. The nose is vibrant. An elegant yet generous wine, it displays lifted nashi pear, nectarine and citrus with a spicy backbone. There is a lovely texture to the palate without taking away from the freshness and purity of the fruit.

Wine analysis:

pH	TA	Residual sugar	Alcohol
3.46	4.8g/L	0.6g/L	13.2%v/v