



# DE BORTOLI WINES

## 2008 GULF STATION PINOT GRIGIO (YARRA VALLEY)

This is the first release of Pinot Grigio under our Gulf Station label. Over the last 3 years, small quantities have been made to determine the best style for the fruit produced on our estate in Dixons Creek. Like Riesling, Pinot Gris does not display wildly pungent aromatic characters in the northern reaches of the Yarra Valley, hence a more subtle style of Pinot Gris was chosen and the term Pinot Grigio selected to describe it.

The style of wine that we are attempting to make is a Pinot Grigio with delicacy and hints of muscat aromatics. The wine is partially fermented in cask to give texture to the palate and lees stirred to add some further complexity and 'funk'. We expect the aromatics of the variety to become more prominent over the next few months in bottle.



Steve Webber

### Winemaking:

Fruit is hand picked and whole bunch pressed until there is nothing left in the skins, the phenolics being an important textural component in the wine. The wine is roughly racked to both tank and casks and is allowed to ferment naturally with indigenous yeast. The casks components are stirred and topped fortnightly *for 2 months before blending with the tank portion.*

*Analysis: Alc 13.0%, TA 6.0g/L, pH 3.41, RS 1.8g/L (Dry)*

*Clone : Mixed (All grafted onto 101-14 Rootstock)*

*Vine Age : Proportional average 7 years*

*Relevant words to Google – Veneto White Wine, Alto Adige White Wine*



### Contacts

For further comments, contact Steve Webber on [steve\\_webber@debortoli.com.au](mailto:steve_webber@debortoli.com.au)

For images go to the Media and Trade section on our website.