
Pinot Gris 2013

Eddystone Point was first released in 2013 and realises the winemaking team vision to create wines that are drinkable, affordable and represent the undisputed quality of Tasmanian fresh produce.

Eddystone Point, situated in windswept North East Tasmania, features some of the most uniquely layered terrains on the planet. Our wines embody Tasmania's diverse and distinctive landscape revealing characters that showcase the untouched natural beauty of this faraway place.

Winemaker's Notes

2013 was a challenging but highly successful vintage. A warm dry start to spring with some moderate frost pressure finished warmer and drier than average. Diligent irrigation kept our vineyards fresh throughout the dry and warmer than average summer with bushfire pressure eminent around the state early in the season.

March and April, our critical picking months were again, dry and warm bringing on an early harvest in Tasmania by one week. A timely rain event in late March kept the vines happy but left little to no threat of disease or dilution.

Slightly warmer conditions with just above average yields drew a strong comparison to the great 2008 and 2010 vintages

Tasting Notes

Wine Style

Sweet 1 2 3 **4** 5 Dry

Light 1 2 **3** 4 5 Full bodied

Colour:

Pale straw yellow

Bouquet:

The wine has lifted spicy pear and Turkish delight aromas

Palate:

A rich palate of orange and quince. The mouth feel is, long and unctuous

Alcohol
13.5%

Residual Sugar
4.6 g/l

Acidity
5.56 g/L

pH
3.4

Winemaker
Peter Dredge/Penny Jones

Region
100% Tasmania
East Coast, Derwent River
Valley, Coal River Valley

Grape Variety
Pinot Gris

Fermentation
Stainless steel

Maturation
Matured for 5 months in stainless steel on yeast lees

Cellaring
Drink now

Harvesting
100% hand picked

