## _ CREATING CLASSIC

AUSTRALIAN WINES

## Terre à Terre Botrytis Pinot Gris 2013

The Wrattonbully Botrytis Pinot Gris 2013 is the third release of our sweet Pinot Gris from the Hoopers Vineyard in Wrattonbully. The 2013 vintage displays very good fruit and floral aromas of pears and orange blossoms, without too much exuberance. The palate is very balanced and linear, with good texture and finishes on typical Botrytis notes of orange peel. The sweetness enhances great texture, without being too overpowering.

## Harvest date:

Pinot Gris was harvested on $23^{\text {rd }}$ of April 2013.

## Vineyard description:

From 2011 until 2013, Terre à Terre leased 4 rows (or 0.5 hectares) of Pinot Gris from neighbour Rob Hooper. This vineyard is situated next to the Crayères vineyard in Wrattonbully, on the same ancient limestone formation covered in sandy loam over terra rossa soil. It has been used in the past to produce dry Pinot Gris, but Terre à Terre saw the potential in making a late harvest, light Botrytis style, with Alsace in mind.

## Vintage description:

The 2013 vintage was relatively warm dry until early April, which means that the Pinot Gris fruit was sound when rain started to fall in April, bringing Botrytis infections.

## Winemaking:

This Pinot Gris from Hoopers Vineyard in Wrattonbully was late harvested on the 23rd of April 2013: $50 \%$ clean ripe bunches, $40 \%$ shrivelled bunches and $10 \%$ fully Botrytised bunches. The crushed and destemmed fruit was fermented in stainless steel and settled in old oak at cold temperatures for 4 months before being bottled at the end of October 2013 with $79 \mathrm{~g} / \mathrm{L}$ of residual sugar.

## Cellaring Potential:

10 years

## Food Pairing ideas:

Poached pears with cinnamon and vanilla custard.

Grape Varieties:
Pinot Gris (100\%)

## Closure:

## Stelvin

