



**RED CLAW**  
MORNINGTON PENINSULA



## **RED CLAW PINOT GRIS 2008**

VARIETY:	Pinot Gris
REGION:	Mornington Peninsula
ALCOHOL:	14.0%
RESIDUAL SUGAR:	0.78 g/L
TITRATABLE ACIDITY:	5.4 g/L
HARVEST DATES:	25th February – 26th March, 2008.

### **VINEYARDS & WINEMAKING**

#### **VINTAGE**

The 2008 vintage was yet again ideal throughout Southern Australia. Mild, dry weather allowed the fruit from our Mornington Peninsula vineyards to be harvested in ideal conditions. Crop levels were between 2-3 tonnes per acre resulting in intense fruit flavours and well balanced wines.

#### **WINEMAKER'S NOTES**

Handpicked fruit was whole bunch pressed into tank. After settling overnight 75% of the juice was racked to another tank for fermentation, the remaining 25% racked into seven year old oak barrels. Left on yeast lees until early August 2008 to gain mouth feel and complexity, bottling occurred in late August.

Bright, intense and lifted fruit aromas dominate the nose; with lychee, nashi pear, spice and a touch of honey. The palate leads off beautifully textured and rounded and follows through with an array of complex and delicate floral nuances.

*Winemaker – Tom Carson*