
2018 PINOT GRIS

TASTING NOTES

Distinctive spun gold hues lead to a bouquet of classic Lamont Gris with a core of fleshy lush white nectarine and pear aromas, golden apple, white pepper and white flower scents. Dry on the plate with an immediate rush of fruit flavours reflective of the nose, contrasting and warming alcohol, medium+ acidity and weight. Some phenolic tension across the palate highlights youth and vibrato.

WINEMAKING

Grapes for this wine were handpicked, whole bunch pressed with a small parcel macerated. Fermented cool, with regular lees stirring to add palate weight and further complexity. 10% fermented in neutral French oak barrels. Certified organic fruit.

THE FACTS

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| Clone | Sel Oville, 2/15 |
| Harvest Date | 21 March 2017 |
| Brix | 23.8° |
| Residual Sugar | 3g/L |
| Titrateable Acid | 6.2g/L |
| Alcohol | 14.3% |

BOB CAMPBELL MW

94 Points

Dry, but certainly not austere, pinot gris with classic pear, quince, ginger and subtle spice flavours. Silken-textured wine with a lingering finish. An ethereal pinot gris with impressive purity and subtle power 23 JUL 2018

RAYMOND CHAN



18.5/20

Bright, light golden-yellow colour with a suggestion of blush and some depth, lighter edged. The nose is fresh and full with well-packed aromas of ripe yellow stonefruits entwined with exotic florals along with an amalgam of pear fruit and some fresh fermentation esters. The aromatics show good depth and grows in volume with aeration. Dryish to taste and medium-full bodied, the palate has rich and succulent fruit flavours of yellow stonefruits and pears, with exotic floral fragrances, some honeysuckle and a little esters lift. The palate is lively with good fruit weight and presence, and soft, lacy acidity balancing the near unctuousness and alcoholic power. The flavours carry to a long, aromatic finish. This is a rich fruited dry Pinot Gris with good weight and flavours of stonefruits, florals, pears and honeysuckle. Match with Asian and Middle Eastern fare over the next 4 years. Hand-picked fruit, clones Sel Oville and 2/15, from Bendigo, WBP and cool-fermented in stainless-steel with 10% in seasoned oak to 13.8% alc. and 3 g/L RS. Certified organic fruit. 450 cases made. 18.5/20 Jul 2018



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