



IRVINE

BAROSSA

2008 IRVINE PINOT GRIS



PHILOSOPHY

Many years ago, 1983, Marjorie and I enjoyed a short stay in Southern Germany and drank Rulander. We later found that Rulander is in fact Pinot Gris – as it is known in Alsace, or Pinot Grigio in Italy. The lovely rich characters are soft and gentle with quite a weight of flavour.

In 1996 we started to plant Pinot Gris on what we call “Heart Break Hill” – the highest (410m), the stoniest – the barest portion of Springhill. The point of doing this was to offer a premium alternative to Riesling or Chardonnay. Also to offer interest, difference, deluxe approach to an already proven, high class white wine so rarely planted in Australia. So Irvine is again a niche marketer/maker of fine table wines!

Sourcing the vine material was difficult as so little was available. Luckily we found just 110 vines in an Eden Valley vineyard, so slowly we were able to build the vineyard. 2006 vintage produced just 600 dozen.

WINEMAKING

Handled in exactly the same way as a fine Riesling except that we returned the pressings immediately the pressing finished.

The reason for adding back the pressings so soon was to enhance the bouquet and mid palate flavour. This, together with fine lees (sur lie) maturation for five months, has enriched the overall texture.

AGEING POTENTIAL

Because of the year 2007 we believe that this Pinot Gris will develop quicker than most. Likely best year – 2007/8. Screw capped to retain freshness and liveliness.

STYLE

COLOUR Pale gold with just a touch of pink. With time the pink will turn to gold.

PALATE Soft, rich, mouth-filling, but with liveliness and flowing nature. The textural feel on the tongue is quite pronounced and rewarding with peary flavour. The lower acidity gives added depth to the soft but full finish. Fruity most certainly but particularly soft and dry – very much a Pinot Gris varietal approach.

BOUQUET The aroma is of freshly cut, ripe, green coloured pears, with perhaps some fruitiness of apples, and rose petal perfume. Being fermented with a compound yeast added the extra estery lift, complexing the overall style.

AGEING POTENTIAL

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AVAILABILITY

Dozen cartons of 750 mL bottles.

FOOD SUGGESTIONS

Asian dishes, Italian bistro meals, fuller flavoured fish dishes and schitznels.

ANALYSIS

Alcohol	14.0%
Total Acids	5.2 g/L
pH	3.33
Residual Sugar	2.4 g/L

IRVINE WINES

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