HOUSE OF TOWNEND

# Pinot Gris 2021 Scotchmans Hill

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| **Price** | £24.99 |
| **Code** | SCOT025 |

From one of James Halliday's Top 100 Australian wineries, this is a tight and mineral infused wine full of ripe pear and lemon zest acidity.

**Tasting Notes:**

The wine has a tight mineral palate with nashi pear, lemon zest and spice flavours with creamy mid palate and a light oak finish.



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| Specification | |
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| **Vinification** | Wine Region: Bellarine Peninsula, Victoria. Clone: D1V6. Soil Type: Self mulching black verosol derived from tertiary basalt. Harvest Date: 17/03/20 to 31/03/20. Yield: 3.7kg/vine equates to a tonnage of 9.25tn/ha = 65.0hl/ha. Winemaking: Crushed, destemmed and pressed to tank. Only the best free run juice was used. 35% of the juice was run to older French baarique barrels where it was fermented wild and spent 5 months on lees. The remaining juice was fermented in tank at 13°C for 14 days with extended lees contact for 4 months. The 2 components were blended together and then stabilisied, filtered and bottled in September 2020. |
| **ABV** | 12.5% |
| **Size** | 75cl |
| **Drinking Window** | Drink now |
| **Country** | Australia |
| **Region** | Geelong |
| **Area** | Bellarine Peninsula |
| **Type** | White Wine |
| **Grapes** | Pinot Gris |
| **Genres** | Vegan, Vegetarian |
| **Vintage** | 2021 |
| **Style** | Dry |
| **Body** | Zesty, zingy and refreshing |
| **Producer** | Scotchmans Hill |
| **Producer Overview** | Established in 1982, Scotchmans Hill is located in the heart of the Bellarine Peninsula. A producer of premium cool maritime climate wines, Scotchmans Hill has been a leading local winery for over thirty years and is rated among James Halliday's Top 100 Australian Wineries. |
| **Closure Type** | Screw Cap |
| **Food Matches** | Enjoy with seafood, white meats, salad dishes or as an aperitif. |
| **Press Comments** | Highly Commended - Wine Merchant Top 100, 2024 |