



HOUSE OF TOWNEND

Pinot Gris 2021 Scotchmans Hill

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

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 stabilised, 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