

SIRROMET

LIFE • STYLE • WINE ®

TASTING NOTES



Private Collection

This unique wine style was created by our Winemakers by utilising hand-picked, late harvest Pinot Gris from our Granite Belt vineyards.

2011 LATE HARVEST PINOT GRIS

- Region:** Granite Belt, Australia
Variety: Pinot Gris
Colour: Fresh light straw green with a vivid gold
Cellaring: Drink now – 2018
Nose: Fresh honey, touches of marmalade, citrus or cumquat oils.
Palate: A light to medium bodied late harvest sweet white wine, rich cold tea with apricots, honeydew melon with great fine acidity giving length to delicate texture on the palate.

Winemaking Comments:

We only produce the Late Harvest Pinot Gris when the growing season conditions allow us dry, sunny days and cool, dry nights. Made in the typical fresh, crisp French Alsatian style, this wine has nicely balanced natural sugars and long term ageing potential. The grapes are picked at 14.2 Baumé, fermentation is carried out in stainless steel tanks and is stopped when acidity, alcohol and sugar are perfectly synchronised.

Additives: Sulphur dioxide added.

Technical Data:

Alcohol: 8.9% vol/vol	pH: 3.6
Standard Drinks: 5.3	TA: 7.1 gm/ltr
MLF: 0%	Residual Sugar: 115 gm/ltr
Oak: None	

For more information visit www.sirromet.com



Multi-award winning wines from Sirromet Winery

www.sirromet.com