



2012 KINGSTON ESTATE PINOT GRIS

THE WINE

REGIONS

Adelaide Hills
Mount Benson

VARIETY

Pinot Gris

COLOUR

Pale straw

BOUQUET

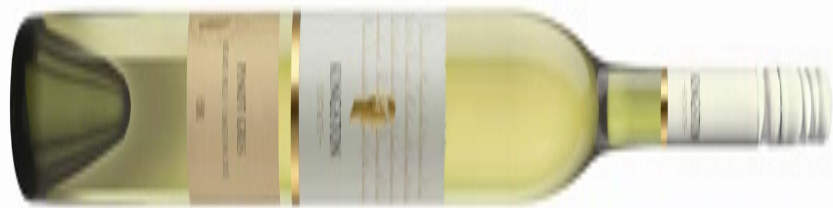
Varietal aromas of peaches and nectarine with a hint of crisp grapefruit and lime.

PALATE

Fresh, abundant stonefruit complexed by honey/fruit nectar flavours and a soft, long lingering finish.

SERVING SUGGESTION

Serve chilled. Perfect with salads, light pastas and fresh seafood.



KINGSTON ESTATE DUAL REGIONS:

BLENDING THE REGION'S FINEST ALLOWING VARIETALS TO DELIVER TRUE FLAVOUR.

DUAL REGIONS

Every year Kingston Estate selects the two regions which best represent the variety for that vintage. The fruit for this wine was sourced from selected vineyards in the cool-climate regions of South Australia. The freshness of nashi pear and zingy acid from **Adelaide Hills** melds beautifully with the juicy peach and apricot flavours of **Mt Benson** fruit. The result? Deliciously clean and zingy drinkability.

WINEMAKING

The grapes were harvested at night to maximise quality and enhance varietal flavour. After crushing they were gently pressed and the juice was chilled, clarified and cool fermented using specially selected yeast strains.

The individual parcels were then blended to style, balancing the stone fruit characters with the citrus and aromatics giving the wine length and a fine-tuned palate structure.

ANALYSIS

Alcohol:	12.5% Alc/Vol
Total Acid:	6.7g/L
pH:	3.15



KINGSTON
— ESTATE —

ONE VARIETY. TWO REGIONS. DISTINCTIVELY SOUTH AUSTRALIAN.