



## 2013 KINGSTON ESTATE PINOT GRIS

### THE WINE

#### REGION

Adelaide Hills

#### VARIETY

Pinot Gris

#### COLOUR

Pale straw

#### BOUQUET

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

#### PALATE

Vibrant, fresh flavours of nashi pears tantalise the palate with a touch of honey/fruit nectar flavours balanced with a soft, natural acidity and clean finish.

#### SERVING SUGGESTION

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



### REGION

The diversity across South Australia's many wine regions ensures that each vintage, wines of very different styles can be produced from the same variety. The Kingston Estate range of single varietal wines are crafted to display distinctive varietal character through careful region selection. The best characteristics of one or more regions, often a combination of warm and cool climate, are matched and blended to provide the perfect synergy of regional definition and varietal integrity.

Pinot Gris is well matched to the cool climate region of the **Adelaide Hills** where the high altitudes of the vineyards moderates the climate, ultimately producing wines of vibrant character, elegance and fresh natural acidity.

### WINEMAKING

The grapes were hand picked 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 winemaking focus was on balancing the pear characters with the citrus and aromatics giving the wine length and a fine-tuned palate structure.

### ANALYSIS

<b>Alcohol:</b>	12.5% Alc/Vol
<b>Total Acid:</b>	5.8g/L
<b>pH:</b>	3.16



**KINGSTON**  
— ESTATE —

CAPTURING SOUTH AUSTRALIA'S BEST REGIONAL QUALITIES.