

2015 PINOT GRIS ADELAIDE HILLS

COLOUR

Brilliant pale green with a salmon hue.

BOUQUET

Varietal aromas of honeysuckle and jasmine with hints of honey and fruit nectar.

PALATE

Vibrant nashi pear on the mid palate balanced and a clean, soft finish.

CUISINE

Perfect with fresh seafood, light pasta dishes and salad.

REGION

The cool climate region of the Adelaide Hills overlooks the city of Adelaide, where the high altitudes of the vineyards and the gully breezes moderate the hot climate.

WINEMAKING

The grapes were handpicked 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 white stone fruit with the sweeter honey and nectar characters, giving the wine length of flavour and a clean finish.

Alcohol - 12.5% Alc/Vol

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