

# Pinot Gris 2019

Eddystone Point was first released in 2013 and realises the winemaking team vision to create wines that are drinkable, affordable and represent the undisputed quality of Tasmanian fresh produce.

Eddystone Point, situated in windswept North East Tasmania, features some of the most uniquely layered terrains on the planet. Our wines embody Tasmania's diverse and distinctive landscape revealing characters that showcase the untouched natural beauty of this faraway place.

The fruit for this Pinot Gris was harvested from the Tamar Valley and Derwent Valley regions of Tasmania.

## Winemaker's Notes

A moderately dry winter preceded a very dry and frosty spring, with the north experiencing a large number of significant frosts during October and into November.

A warmer than average growing season followed, with December and January reaching record high temperatures. A handful of cooler days in February helped to avoid a new summer heatwave record, reducing the 2019 summer season to the second hottest on record after 2016.

## Tasting Notes

### Wine Style

Sweet 1 2 3 **4** 5 Dry  
Light 1 2 **3** 4 5 Full bodied

### Colour:

Pale straw

### Bouquet:

The wine has lifted spiced nashi pear, and the slightest hint of rosewater

### Palate:

A lively palate of melon and sweet Bosc pear. Sweet fruit up front but finishes with a fresh crunch of pear

### Food Matching Suggestion:

Local Tasmanian cheese platter with quince paste and caramelised walnuts

**Alcohol**  
14.3%

**Residual Sugar**  
4.9 g/l

**Acidity**  
6.3 g/L

**pH**  
3.19

**Winemaker**  
Stewart Byrne

**Region**  
Tasmania  
Tamar Valley (80%)  
Derwent Valley (20%)

**Grape Variety**  
Pinot Gris

**Fermentation**  
Stainless steel & seasoned oak

**Maturation**  
Matured for 6 months in stainless steel  
& seasoned oak on yeast lees

**Cellaring**  
Drink now to 3 years

