

2010 Cape Jaffa Pinot Gris



The Region

The Mount Benson Wine Region is a recently defined viticultural area situated 300km south of Adelaide on the Limestone Coast. Its key attributes for producing distinctive quality fruit include an abundance of underground water, *terra rossa* soil over free-draining limestone and a cool maritime climate. The region is renowned for producing elegant and complex wines.

Vintage

The 2010 vintage was a great one for Mount Benson, with low yields ripening early allowing for fruit to be indoors well before the April rains fell.

Winemaking

A very gentle and hands-on approach was key in producing our third pinot gris release. Approximately 15% of the wine was barrel fermented in new French oak puncheons for three months, while the remainder was fermented in tank to retain the delicate aromatics. It was followed by a gentle filtration, after which an intensive selection process was undertaken to create the final wine.

Winemaker
Anna Hooper

Aroma

Lifted aromas of honeysuckle and stone fruit make up the delicate nose of this French-style gris.

Palate

In the mouth the wine is fresh and elegant with hints of white peach and a crisp, lingering finish.

Alcohol/Volume
13.5%

Peak drinking
Now – 2013

Serving Suggestion
Pork & lemongrass stirfry