



PROVENANCE
WINES

2023 Provenance Henty Pinot Gris

Vineyard

This single vineyard wine is grown in the ultra-cool Drumborg sub-region of Henty, in far south-west Victoria. It is planted in degraded volcanic buckshot topsoil over a permeable cracking red clay base. The vines are VSP trained and grow with moderate vigour. Far enough inland to experience continental-like cool nights, the site is also significantly influenced by its proximity to the Great Southern Ocean.

Growing Season

Courtesy of La Nina the 2022/2023 growing season was the fourth cool season in a row. A cool budburst and flowering led to lower-than-average fruit set in turn leading to a small crop. The veraison period in February saw continuing cool conditions extending the fruit's hangtime which suited Pinot Gris's early ripening habit. The resultant fruit was harvested with excellent flavour concentration and juicy acidity.

Winemaking

Hand harvested fruit was picked at 12.5 Be and chilled overnight prior to being whole bunch pressed to tank. The juice was settled clean then carefully racked to tank where it underwent a long slow cool fermentation. When dry the wine was left on yeast lees for a couple of months in tank prior to an SO₂ additionwhen it tasted right.

The wine was filtered and bottled in late June 2023.

Tasting Note

Pear, honeysuckle and spiced apple fruit flavours are matched to a creamy aromatic quality.

The palate is true to the bouquet and is complemented by natural Pinot Gris texture. A bright and cleansing natural acid line draws the flavour long.

Think energetic and lingering, pear, apple, nougat.
Fresh in delicious flavour.

