

REDHOUSE Altiér 2009

pinot grigio



In Short

Crisp, light, and fresh Adelaide Hills Pinot Grigio.

Origins

This Pinot Grigio comes from a vineyard at Lenswood, a cool, high altitude (about 550 metres above sea level) part of the Adelaide Hills. It is a steep north-facing slope, challenging to work but rewarding for the bright aromatics that the cool elevated site helps to preserve.

Vintage

2009 was an excellent vintage for whites from the Adelaide Hills. Although January and February were very dry, the temperatures were quite mild, apart from a couple of heat spikes. Fortunately these were quite early, and after Black Saturday on February 7th, the weather was mild through until the harvest on March 7th. The fruit was hand-picked and whole bunch pressed, then fermented at cool temperatures in stainless steel, followed by ageing on light lees for about 5 months.

Tasting Note

Redhouse Altiér Pinot Grigio has a light colour and bright and pure fruit on the nose, with golden delicious apples, musk, pear-skin, orange blossom, and apricot notes. The palate is light, but with a touch of phenolic grip, balanced by barely perceptible residual sugar. Un-oaked, un-maloesed, and un-worked, it is driven by the delicate flavours of Grigio from a relatively cool vintage, harvested at a modest but ripe 12.2 Beaumé.

Numbers

Alcohol	12.5%
pH	3.17
TA	5.75 g/l
RRP	\$22

Questions

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