



La Vue

2017 PINOT GRIS

Our modern, textural range of La Vue Wines has been created with beauty in mind. The gentle imagery on the label reflects the delicate, bespoke nature of each of these wines. Dry, crisp acidity combines with savoury tannins to form enchanting wines with a gentle nature.

Winemaker: Jo Nash



GOLD MEDAL Victorian Wine Show 2017

3 STARS Central & Western Victorian Wine Show, Winestate Magazine
March / April 2018

JO'S VINTAGE INFORMATION

| | |
|---------------|-----------------|
| Region | Victoria |
| Varietal | 100% Pinot Gris |
| Alcohol | 13.5% |
| Best Consumed | 2018 - 2021 |

JO'S WINEMAKING / VITICULTURE

The fruit for the La Vue Pinot Gris was sourced from the Goulburn Valley and the Victorian side of the Murray River. Warm sunny days and cool evening temperatures in the Goulburn Valley are perfect for the growing of good quality Pinot Gris and the blending of the different growing areas adds interesting complexity and layers to the wine. The wine was fermented in various parcels, with a small portion receiving light oak treatment, with extended lees contact to build structure yet retain good fruit balance. As Pinot Gris is naturally a red wine grape, we have allowed the wine to retain its natural colour during the winemaking process, resulting in a fuller bodied wine with a lovely aromatic profile.

JO'S HARVEST NOTES

Vintage 2017 is best described as a waiting game. The season was very long with fruit slow to ripen and although the urge just to pick it all was there, we had to bide our time until we had optimal flavours and ripeness. Once I made the decision to pick the grapes came in at an orderly pace, although increased yields due to the rain in spring made the juggling game in the winery even more challenging, with tank space at a premium. We made it through our marathon 2017 vintage and are thrilled with the exceptional quality including a number of really extraordinary parcels.

JO'S WINE DESCRIPTION

Sourced from premium grape growing regions in Victoria, this wine shows a slight blush colour due to the juice having extended contact with the skins. This has produced a complex, textural and slightly savoury Pinot Gris with aromatic nuances of pears, lychees and exotic spice. Hints of spicy pear and red apple appear on the palate.

JO'S FOOD RECOMMENDATIONS

Anything from the sea – grilled scallops with lemon, butter and parsley, chilli squid and freshly shucked oysters or pan fried salmon with warm chilli lime sauce.