


Bay OF Fires
W I N E S
T A S M A N I A



Bay of Fires Pinot Gris 2024

Background

The Bay of Fires wines were born of a desire to showcase the best possible cool climate varietal wines Tasmania can offer, combining fruit intensity, refinement and persistence of flavour. The 2024 Pinot Gris represents the continued evolution of this wine as we explore and develop vineyard resources. Our philosophy is to nurture elegance and develop ripe flavour profiles.

Tasting Notes

Pale straw with a green hue in appearance, this wine has a gentle aromatic of Anjou pear and delicate spice. A textural palate of ripe melon, white peach and flowing acidity. The mouthfeel is beautifully smooth with a long finish.

The Pinot Gris is sourced from a single vineyard in the Derwent Valley. The fruit was handpicked and whole-bunch pressed, ensuring very gentle handling. This also allows for minimal intervention with the wine requiring no fining through the winemaking process. Best paired with spice baked savory apple and quince tart served with goats cheese.

Winemaker's Notes

Growing conditions could be described as near perfect for Tasmania, with the exception of some isolated frost events. The season was characterized by good winter and spring rainfalls, leading into warm clear days and cool nights throughout the growing season. Rain events were minimal, with just enough to keep canopies healthy. Pinot Gris fruit was cropped at moderate levels and displayed clean fruit with good varietal characteristics. The fruit should result in quality expressive wines.

Vintage	2024
Growing Areas	Tasmania
Grape Variety	Pinot Gris
Winemaker	Stewart Byrne
Alcohol	13.8%
Cellaring	Drink now to 5 years