

# Pinot Gris 2021

Eddystone Point was first released in 2013 and realises the winemaking team vision to create wines that are drinkable, affordable and represent the undisputed quality of Tasmanian fresh produce.

Eddystone Point, situated in windswept North East Tasmania, features some of the most uniquely layered terrains on the planet. Our wines embody Tasmania's diverse and distinctive landscape revealing characters that showcase the untouched natural beauty of this faraway place.

The fruit for this Pinot Gris was harvested from the Tamar Valley and Derwent Valley regions of Tasmania.

## Winemaker's Notes

2021 was a cool year in Tasmania, with good winter rainfall setting the vines up well for steady Spring growth and aided by a very dry November. Happily, neither frost nor wind were an issue this season, and the vines ticked slowly along through the cool season, enjoying regular rainfall. The big rain event at the end of March did less damage than we feared in those regions hit hardest, although flavour ripeness was delayed. As a result, fruit was picked clean later in the season with higher than average Baumes, resulting in wines with complex flavour, ripe structure and lovely mid palate weight. Aromatic wines are ripe and fully flavoured with great length and mouthfeel. A very promising year indeed.

## Tasting Notes

### Wine Style

Sweet 1 2 3 **4** 5 Dry  
Light 1 2 **3** 4 5 Full bodied

### Colour:

Pale straw with a green hue

### Bouquet:

The wine has lifted spiced nashi pear, and the slightest hint of rosewater

### Palate:

A lively palate of melon and sweet Bosc pear. Sweet fruit up front but finishes with a fresh crunch of pear

### Food Matching Suggestion:

Local Tasmanian cheese platter with quince paste and caramelised walnuts

**Alcohol**  
14%

**Residual Sugar**  
3.3 g/l

**Acidity**  
6.5 g/L

**pH**  
3.16

**Winemaker**  
Stewart Byrne

**Region**  
Tasmania  
*Tamar Valley*  
*Derwent Valley*  
*Coal River Valley*

**Grape Variety**  
Pinot Gris

**Fermentation**  
Stainless steel & seasoned oak

**Maturation**  
Matured for 3 months in stainless steel  
& French Oak barrel on yeast lees

**Cellaring**  
Drink now to 3 years

