

PREECE

WINE OF MITCHELTON

Masterful Blending

PREECE Pinot Grigio 2017 **King Valley, Victoria**

The Preece Wines collection pay homage to the legacy of Mitchelton's founding winemaker Colin Preece, also known as one of Australia's masterful blenders. Embracing the fastidious approach and innovative flair that Colin Preece extolled throughout his highly decorated career, the Mitchelton winemakers' creatively explore Victoria's rich and diverse viticultural landscape and some of the best patchwork of exciting sub regions in search of highly expressive sites and the finest quality. Handcrafting a collection of fruit-forward varieties, the contemporary Preece wines herald an exciting new era of wine and viticultural exploration from this iconic Victorian winery.

Tasting Notes

Colour Limpid white with vibrant lime hues.

Nose Alluring notes of ripe apple and pear with delicate overtones of spring apple blossom and lime.

Palate A soft and pillowy texture greets the taster, while flavours of apple and pear meld effortlessly around a refreshing core of limey acidity.

Vineyard The upper reaches of Victoria's King Valley is home to the source vineyards of the inaugural Preece Pinot Grigio. At an altitude of 350 metres above sea level, the cool and pristine Alpine air of the King Valley endows long summer days and cool crisp nights which support the harmonious development flavour.

Vintage Conditions Moderate temperatures and an almost metronomic rainfall pattern were the key markers of the 2017 growing season. Following the small crops of the preceding season, vines flourished and set above average yields with strong and healthy canopies a feature. The combination of lower temperatures and above average yields extended the season and provided a slow and gradual accumulation of sugars and flavour.

Winemaking Fruit is machine harvested during the cooler temperatures of the night and rapidly transferred to the winery for processing. After crushing and destemming, the fruit is gently pressed before fining and settling to remove coarse phenolics. Once clarified, the juice is racked and inoculated with an aromatic yeast strain aimed at enhancing the floral potential of the wine. Fermentation is completed over a three week period before blending, stabilisation and final filtration before bottling.

Wine Analysis

Alcohol 12.5%

Residual Sugar 1.6 gm/L

pH 3.3

Acidity 5.9 gm/L

Allergens Produced with milk





*Rainfall^(mm) — September 192.8,
October 126.6, November 64.4,
December 125.6, January 76.0,
February 41.0, March 41.6,
April 79.8*

*Mean Monthly Temp. (°C) —
September 15.3, October 17.9,
November 23.7, December 29.4,
January 31.3, February 29.6,
March 30.3, April 21.0*

*Budburst — 23rd September 2016
Flowering — 5th December 2016
Veraison — 24th January 2017
Harvest — 18th March 2017*