

OCEAN EIGHT

Vineyard & Yields

The top 30cm soil profile is red ferrosols. It is defined by its very high clay content & high levels fertility and water holding capacity.

The vineyard is one of the most southerly and coolest on the Mornington Peninsula landmass, allowing the fruit to ripen into Autumn, for perfect balance of ripeness & acidity.

Yields for Pinot Gris fruit destined for this wine fell between 2.7-3.2t/acre.

Winemaking

1. Grapes are received at the winery in February to March and refrigerated overnight down to 10 degrees Celsius.
2. Fruit is 'wholebunch' pressed directly into old barrels (7+ years), by gravity alone. Sulphur dioxide is added at 50 mg/l into the ferment.
3. Over the next 3-6 weeks the juice goes through a natural fermentation.
4. Once the wine has approximately 4-6g/L of residual sugar remaining, a further 100mg/L of Sulphur dioxide is added to restrict further fermentation.
5. The wine is then stored in barrel until May. It is then consolidated into tank for blending.
6. The wine is racked once before filtration.
7. Once clear, the wine is filtered down to 1.0 microns ready for bottling.
8. The wine is then bottled under inert gas.
9. Alcohol content 13.0%

Analysis

Specific Gravity	0.9923
Alcohol	13.0%v/v
Volatile Acidity	0.24g/L
Titrateable Acidity	5.6g/L
Sulphur Dioxide – Free	25mg/L
Sulphur Dioxide – Total	95mg/L
Residual Sugar	7.2g/L
pH	3.2

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Tasting Notes

The cool climate and the rich red clay soils of the Red Hill sub region allow high quality Pinot Gris grapes to be grown on a consistent basis. They are typified by intensity of fruit flavour, smooth textures and racy crisp acid. Today the Mornington Peninsula is without any doubt the most highly regarded region for this variety in the Southern Hemisphere, and envied throughout wine's 'New World'.

Mornington Peninsula Pinot Gris goes to the next level by employing any one or a combination of the following techniques;

- Very low yields in the vineyard,
- Late picking of ripe fruit,
- Leaving noticeable residual sugar following fermentation,
- Fermentation and/or maturation in oak barrels, both new and used,
- Extended contact with yeast lees.

The wine can pre-empt a meal as a fine aperitif, complement a range of dishes particularly rich and spicy food and the sweet examples are great at a meal's conclusion.

Mornington Peninsula Pinot Gris is equally at home alongside rich European food and has a special affinity with mushrooms. It really hits the spot when matched with Asian food as it engulfs chilli heat and counterbalances the salty tang of soy or fish sauce.

2016

A favourable flowering period and very low rainfall in November & December saw good fruit set and a particularly even crop load. The summer of 2016 and the autumn harvest behaved with continued moderation and consistency, producing a steady ripening season that saw most fruit harvested by the end of March.

The first aroma displays ample fruit, including tangerine, mandarin & pears, making it an exotic mix.

All these fruit flavours fill a rich and textured palate, a desirable character of low yielding concentrated Pinot Gris. The finish is dry to some palates, slightly sweet to others, depending upon individual threshold, but the crisp acid finish is evident to all.