

# OCEAN EIGHT

OCEAN EIGHT

## 2020 Ocean Eight Pinot Gris

### *Vineyard & soils*

Planted at the Ocean Eight home site in Shoreham in 1999, the vineyard is one of the most southerly on the Mornington Peninsula landmass

The top 30cm soil profile is predominantly red ferrosols. These are defined by their high clay content, high level fertility & excellent water holding capacity.

### *Winemaking*

- Picked in late February and pressed on the same day directly to old French oak barrels.
- Over the next 3–6 weeks the juice goes through primary fermentation, relying on indigenous yeasts that live in our vineyard.
- Maturation for 9–10 months in old oak barrels. Malolactic fermentation is discouraged during the maturation.
- Fining with Bentonite is followed by filtration before wine is ready for bottling.
- Matured in bottle for 6 months before released.

### *Analysis*

Alcohol	13.5%v/v
Volatile Acidity	0.29g/L
Titrateable Acidity	6.4g/L
Residual Sugar	1.1g/L
pH	3.3

### *Tasting Notes*

Ample fruit on the nose, displaying tangerine, mandarin & pear, making it an exotic mix. All these come together to fill a slightly rich & textured palate. The finish is dry to some, slightly sweet to others depending on individual threshold, but the crisp finish is evident to all.

