



"I asked the question: can I make Pinot Grigio more interesting? I found the answer in blending three varieties from the same family each adding a layer of complexity that couldn't be found individually. I liked the result and planted a vineyard to create a true field blend that speaks clearly of it's home in our part of the Adelaide Hills. Deeply complex, concentrated Pinot Grigio." SCP

Vineyard: Protero, Peramangk country: Pinot Grigio - Block 5, Pinot Bianco - Block 6 and Pinot Nero - Block 5

Growing Season: The third year of the current LaNina cycle was cool and wet leading to the most challenging growing season in living memory. High winter rainfall continued through spring delaying budburst and shoot growth. Unusual soil moisture made spraying and mid row management a challenge. Thankfully, a dry mild summer followed, but the die was cast, and harvest was one of the latest on record. Low crops with long hang times are not common however these contradictory conditions did result in elegance and great flavour. A year that relied on attention to detail in vineyard to make great wine.

Harvest: 2nd of April, 2023

Blend: 80% Pinot Grigio, 12% Pinot Bianco, 8% Pinot Nero

Process: A true field-blend - all varieties crushed and pressed together and held as juice in tank to settle until the 14th of April. Fermented for 20 days with no malolactic fermentation.

Maturation: Chilled and held in tank, racked once.

Bottled: Filtration at bottling on the 14th of July 2023.

ALC: 13%

Ph: 3.32

TA: 6.0

Aroma - Polished | Pomme | Perfume. Beurre Bosch Pear drops, baked quince, sherbet, coriander leaf, jasmine and talc. Like drinking stardust whilst bathing in a deep ocean pool.

Flavour - Pomme | Fresh | Zest. Feathery fennel fronds, citrus, nashi pear, white strawberry and very faint jalapeno chili. Pears baked in their skin with Meyer lemon zest wrapped in filo pastry and topped with fennel seeds. Takes me to a Mediterranean Island.

Texture - Crunchy, chalky, linear, long.

Cellar - You could but perfect now.

Varieties suited to the landscape, the region and this place, Protero