



*"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:** An upside down, inside out vintage brought a new set of challenges starting with a cool spring, strong winds at flowering, a wetter than average January, a heat wave in March, and the driest autumn on record. More traditional varieties like Shiraz didn't cope as well with the out of sync conditions, leading to lower than hoped for yields. More alternative varieties faired far better after some early disease concerns. The resulting red wines have terrific varietal aromatics, natural acidity, flavour and tannin balance, and are all definitively medium bodied. White varieties offer pretty aromatics, perfect acidity, complex flavour and are set up for long lives

**Harvest:** 2nd of March 2024

**Blend:** 78% Pinot Grigio, 17% Pinot Bianco, 5% Pinot Nero

**Process:** All varieties very gently pressed as a field blend and held as cold juice to settle until the 18th of March. Fermentation took 30 days with no malolactic fermentation.

**Maturation:** Chilled and held in tank, racked once.

**Bottled:** Filtration at bottling on the 17th of June 2024.

**ALC: 13%**

**Ph: 3.21**

**TA: 6.2**

**Aroma** - Polish | Restraint | Pomme. Fuji apple, Nashi pear, yuzu, jasmine flowers, stem ginger, cloud berries and subtle tatami.

**Flavour** - Steely | Precise | Zest. Feathery fennel fronds, citrus, Nashi pear, white strawberry and very faint jalapeno chilli. Grapefruit pith gives lift and precision, sherbet and musk add the charm.

**Texture** - Crunchy apple skin.

**Cellar** - You could but perfect now.

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