

Pröterō



Adelaide Hills
PINOTS - Grigio, Bianco, Nero

2025

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 / Peramangk Country, Kenton Valley, Adelaide Hills.

Block / Pinot Grigio – Block 5, Pinot Bianco – Block 6, Pinot Nero – Block 5.

Growing Season / The driest season in living memory. Average winter rain was followed by a dry spring and a reasonably mild summer with one heat spike in early March, all fine if you had access to water. Good flowering and set was followed by an average season with no disease pressure. Vintage was two to three weeks earlier than average. A terrific vintage for the Adelaide Hills.

Harvest / 26th of February - 27.5 tonnes by hand.

Blend / 77% Pinot Grigio, 19% Pinot Bianco, 4% Pinot Nero

Process / Individually de-stemmed and gently pressed. Settled in tank for 12 days before inoculation. Fermentation lasted 5 weeks.

Maturation / Settled in tank post fermentation for 6 weeks before racking and stabilisation. Settled in tank again and racked before bottling.

Bottled / Early August 2025

Aroma / Perfumed | Delicate | Oriental. Nashi, hay bails in the sun, white tea, yuzu zest, clove, almond and anise.

Flavour / Composed | Energetic | Confident. Citrus to start, great refreshment then the complexity: florals, jasmine, matcha, pear drops, grapefruit and faint fennel fronds.

Texture / Narrow on entry swelling through the mid palate and fanning accross the back. The zest and florals follow through on the finish. Delicious pomme fruit crunch.

Cellar / You could but perfect now.

Try With / Spaghetti with marron & finger lime from tipo 00 The Pasta Cookbook by Andreas Papadakis.

ALC: % 13.5

PH: 3.32

TA: 5.1

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