

# prōterō

GRIGIO NERO  
P I N O T S  
ADELAIDE HILLS 2020



*"The decision to do very little in the winery and to allow the fruit to speak with the loudest voice is often the hardest to make." SCP*

**Vineyard:** St Clar, Maccelsfield, Southern Adelaide Hills. A sub region of the hills that was thankfully spared the impact of fire and smoke.

**Growing season:** How best to describe a vintage that started with fire and ended with a pandemic? Problematic.

A dry start with lower than expected winter and spring rain topped off with a day of intense heat as flowering lead to early anxiety around yields. Fires and the devastation they bring struck around Christmas with many of our growers and friends losing their livelihoods. This weighed heavy on us as we went into vintage. Thankfully the days got cooler sooner than anticipated allowing long, even ripening. A year to remember and be thankful.

**Harvest:** Pinot Grigio - 3rd March, Pinot Nero - 4th March

**Blend:** 85% Pinot Grigio, 15% Pinot Nero

**Process:** Crushed, pressed and blended as juice with minimal extraction and immediately fermented in stainless steel. A small parcel sent to an old french oak barrique in April and blended-back in July.

**Bottled:** Cold stabilised and bottled on the 5th August 2020, 7900 bottles.

**ALC:** 13%

**Ph:** 3.31

**TA:** 6.1

**Aroma:** Pretty, Fragrant, Lively - Orange blossom leads the charge followed by pear drops, lilac, oleaner, musk lollies and strawberry fields.

**Flavour:** Plush, Silky, persistent - An avalanche of flavours from pear lollies to sherbert and musk with a grapefruit zest finish that builds length.

**Cellar:** You could keep it for a few years but drinking now just as good.

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