



La Vue

2016 PINOT GRIS

Our modern, textural range of La Vue Wines has been created with beauty in mind. The gentle imagery on the label reflects the delicate, bespoke nature of each of these wines. Dry, crisp acidity combines with savoury tannins to form enchanting wines with a gentle nature.

Winemaker: Jo Nash



JO'S VINTAGE INFORMATION

Region	Victoria
Varietal	100% Pinot Gris
Alcohol	13.5%
Best Consumed	2017 - 2020

JO'S WINEMAKING / VITICULTURE

The fruit for the La Vue Pinot Gris was sourced from the hills of the cool climate Strathbogie Ranges. Our warm sunny days and cool evening temperatures are perfect for the growing of good quality Pinot Gris. The grapes were harvested during the cool of the night to maintain fruit freshness and gently pressed to minimise phenolic characters. The wine was fermented in various parcels, with a small portion receiving light oak treatment, with extended lees contact to build structure yet retain good fruit balance. As Pinot Gris is naturally a red wine grape, we have allowed the wine to retain its natural colour during the winemaking process, resulting in a fuller bodied wine with a lovely aromatic profile.

JO'S HARVEST NOTES

The best way to describe vintage 2016 is fast & furious! There was no orderly ripening of fruit, no luxury of white fruit followed by red fruit, it was like the flood gates opened and everything just rolled in at once. Again we had little rain and a very hot spring leading up to harvest, which meant things ripened faster than normal. Optimum flavours and ripeness came on more quickly than previous years and the only way around it was to pick as fast as we could. Thankfully we worked our way through it, and the resulting quality is excellent.

JO'S WINE DESCRIPTION

Sourced from premium grape growing regions in Victoria, this wine shows a slightly blush colour due to the juice having extended contact with the skins. This has produced a complex, textural and slightly savoury Pinot Gris with aromatic nuances of pears, lychees and exotic spice. Hints of spicy pear and red apple appear on the palate.

JO'S FOOD RECOMMENDATIONS

Anything from the sea – grilled scallops with lemon, butter and parsley, chilli squid and freshly shucked oysters or pan fried salmon with warm chilli lime sauce.