



SILVER LININGS

2016 PINOT GRIS

*We are interested in the **language of wine**. We chose a multi layered collage as a front label as it is beautiful and simple, yet the closer you look the more you will find. The wines we make are much the same. They are made from vineyards and parcels that stand out from the rest, that are beautiful in their own right.*

These are wines we love to drink. We know that you will interpret each of our wines in your own way and no two bottles will ever be enjoyed in exactly the same context. What you bring to the wine will finish the story, it will provide value and meaning, and we hope you enjoy.

Winemaker: Jo Nash

VINTAGE INFORMATION

Region	Victoria
Varietal	100% Pinot Gris
Alcohol	13.5%
Best Consumed	2017 – 2021

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 WINEMAKING

The fruit for the Silver Linings Pinot Gris was grown in the hills of the cool climate Strathbogie Ranges. This region has warm sunny days and cool evening temperatures which are perfect for the growing of good quality Pinot Gris. We harvested the grapes during the cool of the night to maintain fruit freshness and gently pressed to minimise phenolic characters. I fermented the wine in various parcels, with a small portion receiving careful oak treatment and extended lees contact to build structure yet retain good fruit balance. As Pinot Gris is naturally a red wine grape, I 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 WINE DESCRIPTION

This wine shows a slightly blush colour due to my decision to give the juice extended contact with the grape 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 MATCHES

I love this wine with modern Asian food, seafood or lightweight pasta dishes. It also works well with grilled pork chops or roasted pork tenderloin, or on its own after a long day.

