



TASTING NOTE

Name of Winery	Old Plains Wine Co.
Wine	Longhop Pinot Gris
Vintage	2015
Region of Fruit Source	Adelaide Hills
Sub-Regions	Lenswood
Soil	Brown loams over clay & shale
Trellis System	Single wire
Varietal Blend	100% Pinot Gris
Winemaker(s)	Domenic Torzi / Tim Freeland
Alc/vol	13.0 %
pH	3.01
TA	6.80g/L
Residue Sugar	2.30g/L
Age of Vines	15+ years
Yield per acre	3 tonnes per acre
Total Production	1000 cases

The craft

Hand picked, partial whole bunch pressed, free run juice only. Natural cold settling for 12 days then racked with suspended solids remaining for natural ferment at low temperature for six weeks. Continuing with lees aging for another six weeks before racking and natural cold settling prior to bottling

Vintage Comments

Vintage 2015 almost lulled us into a false sense of security. Things were ticking over nicely in early February as we waited for the fruit to ripen, then without warning following a couple of warm days everything ripened at once. The Adelaide Plains, Barossa and Adelaide Hills went into overdrive.

Looking back we had good solid winter rains, but the full effects of a dry spring deprived the vines of deep subsoil moisture. The end result was an early vintage across the regions with wineries at capacity by the end of February. Possibly the first time on record where Barossa shiraz was harvested before Adelaide Plains shiraz.

We commenced on Feb 14th with the Adelaide Plains old vine shiraz, followed sharply by the Ranges shiraz on Feb 17th. Cabernet sauvignon followed suite during the following week.

The fruit was in excellent condition, reds showing full colour and rich flavours.

Old vine grenache rosé Feb 26th rounded out a frantic fortnight.

March 4th we harvested the Lenswood pinot gris, outstanding in a word, with retained natural acidity and a rainbow of complex flavours. Finally a vintage anomaly on March 5th from a cool pocketed valley in One Tree Hill we picked the last of the shiraz.

Tasting note

This wine has a beautiful distinct pinot gris blush glinting in the glass. Lifted fresh pear and honeydew aromas and flavours glide across the palate joining with lively natural fruit acidity providing a perfect match for Asian and Mediterranean cuisine.