

Block50

SUSTAINABLY FARMED

Our infamous "Block 50" comes from one of the most coveted block of vines in our Estate. These mature plantings have played a major role in establishing Orange as a world class wine region. Block 50 is sustainably farmed and is proud to be involved in a wide range of sustainable viticultural practices including utilising technology to improve soil health, minimising water use, reducing carbon emissions and planting trees throughout the vineyard. These techniques allow the vines to thrive naturally - producing fruit with incredible depth and pure varietal character.



2014 BLOCK 50 PINOT GRIGIO

BLEND: 100% Pinot Grigio

REGION: Central Ranges, NSW

HARVEST: 31st January 2014

WINEMAKING: The Pinot Grigio fruit for this wine was picked early in order to retain the crisp, bright, natural acidity of the fruit. It was picked extremely early this year, one of the few times we have harvested Pinot Grigio fruit in the month of January; mainly as a result of relatively warmer than average January mean temperatures, dry conditions & low crop levels.

The juice was clarified following pressing and then cool fermented in tank.

Post ferment the wine underwent a preliminary rough racking off yeast lees. Following this, the wine was gently stirred on the remaining lighter yeast lees remaining in suspension.

Post stirring, the wine was clarified, stabilised and filtered in preparation for bottling.

BOTTLED: June 2014

WINEMAKER: Debbie Lauritz

APPEARANCE: Pale straw colour with copper edges.

AROMA: Bright, crisp fruit characters of green apple and ripe pear.

PALATE: Good weight of fruit on the palate with the natural acidity keeping the wine tight and good palate length.

CELLAR: Drink now whilst fresh and lively.

SERVE WITH: On its own as an aperitif, or as an accompaniment to seafood, salads or vegetarian dishes.

WINE ANALYSIS

ALCOHOL:	11.5%	PH:	3.37
ACIDITY (G/L):	6.64	RS (G/L):	5.6