

SIXTY Spokes

Each Sixty Spokes wine draws its sophistication from the complex fruit flavours generated by the cool climate growing conditions.

Made from low yielding grapevines grown in our ancient volcanic soils at an elevation of 550 metres in the rolling hills of the Central Ranges of New South Wales.

This elevation and the long cool ripening period produce wines with complexity, elegance and finesse. Due to our cool climate winemaking the Sixty Spokes wines make the perfect food match.



2014 SIXTY SPOKES 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