



NAME

This wine is named after Jorg Gartelmann's daughter Stephanie.

TERROIR

The Pinot Gris is from 16 year old vines on red/ brown loamy topsoil of volcanic origin giving way to sandy clay and shale subsoil, The vine row orientation is east to west with a north west aspect. The block slopes to the north west.

STYLE & WINEMAKING

This is our first Pinot Gris. We tried a number of Pinot Gris from Orange and finally found one that was not too dry (losing the fruit) and not too sweet (overriding the exquisite mineral character) and settled on this vineyard in Orange to give us what we wanted. Clean, flavor ripe, free-running juice, this wine was cold fermented in stainless steel capturing the elegance, finesse and structure that Orange Pinot Gris is famous for.

TASTING NOTES

This wine is a wonderful example of the New World Gris style, made from cool climate fruit, richer, but not fat and oily. Designed to enhance the delights of the "bitey" end of the food spectrum. Complexly perfumed with honey, pear, persimmon, fresh meadow hay, citrus, and a touch of flint. The mouth feel is as it should be for this style, roundly luscious with subtle fruit sweetness, gently balanced acid, and an after taste reminiscent of lemon-spiked mineral water.

FOOD MATCHING

Enjoy with salmon, tuna, Indian and Japanese food, ricotta or asiago

CELLARING

Drink now as a young wine, or cellar until 2017 or mid 2018.

VINTAGE

A very dry September & October, slightly low rainfall in November & December was followed by a slightly wetter January and extremely dry February. Ideal conditions with temperatures a touch below the 10 year average.

WINE SHOW RESULTS

2016 Cairns Wine Show: Bronze Medal (48pt)

TECHNICAL DATA

Region: Orange	Harvest Date: 8 February 2016
Irrigation: Dry grown	Alcohol: 13.1%
Elevation: 675m ASL	Residual Sugar: 2.56 g/L
Vine Age: 16 Years	Titrateable Acidity (tartaric): 6.0 g/L
Grape Varieties: Pinot Gris	pH: 3.13
Vines per Ha: 2250	Volatile Acidity: 0.1 g/L
Pruning Method: Cane & Spur	SO2 post bottling (free/total): 45/106ppm
Training Method: Single Cordon	Bottled: 10 May 2016
Harvest Method: Machine	Filtration: Milk & Fish Products/0.45µm
	Production: 526 dozen (750ml)

GARTELMANN WINES PTY LTD

701 LOVEDALE ROAD LOVEDALE HUNTER VALLEY NSW 2321

P +61 2 49307113 E sales@gartelmann.com.au W www.gartelmann.com.au LIC No. 2401 5258 ABN 66 072 608 078