

CRAFTED IN THE BAROSSA SINCE 1979.

2017 ART 'N' SOUL PINOT GRIGIO

Peter Lehmann built his winery by defying accepted wisdom, courting near misses and narrow scrapes, and never shirking the opportunity to challenge the norm. The same values exist today with our winemakers treating every wine as a blank canvas and their “palette” consists of fruit from more than 140 growers. These wines are made to capture the colour and fun experienced as Peter Lehmann lived his dream, with all his ‘art and soul’.

This Pinot Grigio is made in the Italian style: steely and crisp with delicious balanced acidity. While drinking beautifully now, this wine can be aged for a few more years if desired, during which time it will gain further depth and complexity.



Winemaker's note

Pinot Gris grapes were picked at the perfect time to ensure that flavour and freshness were nothing short of amazing. The colour is delicate with a green tinge, leading to an aroma of fresh pear. The palate is rich and soft with a pleasingly dry finish, with classic varietal characteristic of subdued minerality.

Vintage

The growing season started after a long wet Winter and one of the wettest Septembers on record. The vines grew steadily and healthy with consistent, even flowering and fruit set. As the grapes went through veraison, there were only two short bursts of high temperatures. Two well timed rains in late January and early February kept vines healthy and in no rush to ripen, with the rest of February remaining dry.

Vineyards

Sourced from vineyards in the Adelaide Hills and Barossa Valley, South Australia.

Winemaking

The grapes were picked in the cool of the night at optimum maturity, crushed, chilled and the juice immediately separated from the skins to ensure delicacy. Following cold fermentation in stainless steel tanks, the wine was clarified and bottled to maximize freshness and varietal character.

Enjoy

Serve lightly chilled. Try it with pan-fried salmon with a spicy Thai green curry or simply as a refreshing aperitif.

Analysis

Alc/Vol 12.0% TA 6.9g/L pH 2.99 RS 4.8g/L*

*Glucose & Fructose

Nigel Westblade, Chief Winemaker

