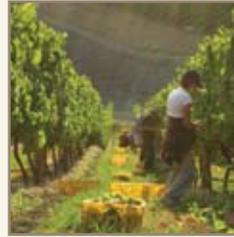


innocent bystander



2009 INNOCENT BYSTANDER PINOT GRIS

WINEMAKER: Steve Flamsteed & Phil Sexton
REGION: Yarra Valley, Victoria
VARIETALS: Pinot Gris
MATURATION: Matured in older French oak barrels
ALCOHOL: 13.5% alc/vol

VINTAGE:

The 2009 season was one of the most challenging years the Yarra Valley has ever faced. Drought conditions and the ever present fear of brush fires meant that the timing of harvest was critical. Fruit was harvested a little earlier than usual with great crunchy acidity and fresh pear aromatics. Careful handling was essential in the vineyard and winery to harness optimum ripeness and quality.

VINIFICATION:

Fruit was hand picked and whole bunch pressed. A variety of yeasts, some indigenous, were used in barrel batches. Barrels and tanks were lees stirred regularly until blending early in June, at which point the wine was cold stabilised.

TASTING NOTES:

Fresh Nashi pears, apples and pickled ginger on the nose with notes of apple crumble and jasmine flowers. The palate offers crunchy texture with zingy, racy acidity, lime zest, Granny Smith apples and fresh celery hearts. Notes of crushed Kaffir lime leaves and honeydew finish with cold slate and minerals. Ideal with sashimi, freshly shucked oysters and fresh goat's curd brushetta.

CRITICAL ACCLAIM: 88 pts Robert Parker's The Wine Advocate, 88 pts Wine Enthusiast, 87 pts Wine Spectator Online

ABOUT INNOCENT BYSTANDER:

Phil Sexton relocated to the gravelly slopes of Victoria's Yarra Valley in the late 1990s. Beyond the pristine fruit of the Yarra Valley, he discovered numerous Central Victorian vineyards that inspired the Innocent Bystander range. These wines have a personality all of their own: distinctly regional, expressive and definitely not your run of the mill varietal blends.



THE FACE OF AUSTRALIAN WINE

EXCLUSIVE US IMPORTER

703 Jefferson Street, Napa, California 94559

Tel (707) 258 9552 or (800) 622 2234 • Fax (707) 258 9577 • www.oldbridgecellars.com • info@oldbridgecellars.com