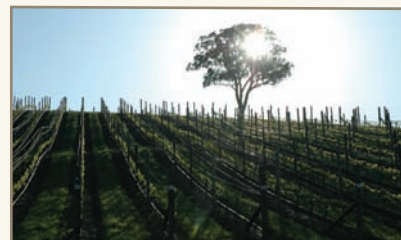


innocent bystander



2010 INNOCENT BYSTANDER PINOT GRIS

WINEMAKER: Steve Flamsteed & Phil Sexton
REGION: Yarra Valley, Victoria
VARIETALS: Pinot Gris
MATURATION: 80% stainless steel fermented, 20% fermented in used french oak, 40% matured in used french oak
ALCOHOL: 13.5% alc/vol

VINTAGE:

Above average spring rains mixed with cool sunny days allowed for an even bud burst and early uniform flowering. Warm summer days (80's°F) interspersed with mild rain events harnessed delicate flavors at low sugars and a crisp acid. All blocks cropped at less than three tons per acre.

VINIFICATION:

100% hand picked and whole bunch pressed with free run and pressings portions kept separate. Pressings were hyper-oxidized prior to running down to barrel. A mixture of indigenous and cultured yeasts were used to increase layers of complexity. Barrels and tanks were lees stirred monthly until blending in late October, 2010. Protein, cold stabilised and lightly fined in tank. Settled and coarse lenticular cartridge prior to bottling.

TASTING NOTES:

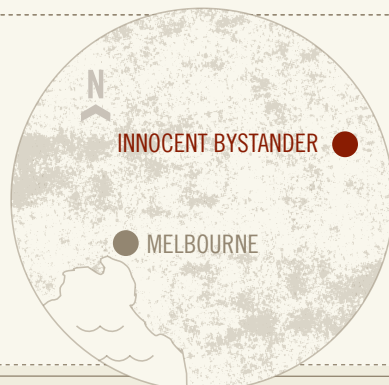
On the nose, hints of dried pears, lemons, celery hearts, apples, fresh ginger and hints of fresh jasmine flowers. The rich palate exudes honeydew melon and poached nashi pear characters with a slatey finish. Its pinky-grey skins produce a crunchy, crisp and textural wine which adores fish, spicy food and, naturally, Strasbourg sausage.

CRITICAL ACCLAIM:

89 pts Robert Parker's The Wine Advocate, 88 pts Stephen Tanzer's International Wine Cellar

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 not your run of the mill varietal blends.



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