

innocent bystander



2011 INNOCENT BYSTANDER PINOT GRIS

WINEMAKER : Steve Flamsteed & Phil Sexton
REGION : Yarra Valley, Victoria
VARIETALS : Pinot Gris
FERMENTATION : 60% stainless steel, 40% in older French oak
ANALYSIS : 12.5% alc/vol | 3.31 pH | 5.83 TA

ABOUT THE VARIETAL :

Being a variant of Pinot Noir, Pinot Gris originated in the Burgundian vineyards of France. However, it wasn't until the vine migrated to the northern region of Alsace, that it made a name for itself. In Australia, there are two distinctively different styles of pinot gris. Firstly, there is a zippy, vibrant style with lemon freshness and crisp acidity. This contrasts with a richer type that has greater body and texture. In both styles, there is often an attractive mineral element that adds complexity.

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 and 80% was matured in older French oak barrels for seven months. Barrels and tanks were lees stirred monthly until final blending.

TASTING NOTES :

The nose reveals notes of honeysuckle, ginger, cardamom and grapefruit pith. The palate is lively, crisp and fresh like biting into a fresh green apple. Its pinky-grey skins produce a crunchy, crisp and textural wine, which adores fish, spicy food, and fresh or semi-hard Goats cheese.

CRITICAL ACCLAIM : 89 pts Stephen Tanzer's International Wine Cellar, 87 pts Australian Wine Companion

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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EXCLUSIVE US IMPORTER

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