

innocent bystander



2016 INNOCENT BYSTANDER PINOT GRIS

WINEMAKER: Steve Flamsteed & Phil Sexton
REGION: Yarra Valley, Victoria
VARIETALS: Pinot Gris
FERMENTATION: 70% stainless steel, 30% in older French oak (10% new)
ALCOHOL: 14.0% alc/vol

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. No clarification of the juice occurred so the free run was fermented on juice solids. 50% was stainless steel fermented at less than 63°F and 30% fermented in mostly seasoned French oak at 68-75°F. 50% of the wine then matured in the same oak. Indigenous and cultured yeasts were used to increase layers of complexity. Lees were stirred monthly until October. Protein, cold stabilized and lightly fined in tank prior to bottling.

TASTING NOTES:

A superbly quaffable wine. It smells like walking through a produce market with lemon peel, preserved ginger, cardamom and coriander in abundance. The palate is lively with a solid flick of crisp citrus, honeydew melon and fresh pear. This wine is tight but with a melting acidity that lingers like fresh lemonade.

CRITICAL ACCLAIM:

Not yet reviewed. 2015 vintage: **88 pts** Robert Parker's The Wine Advocate

ABOUT INNOCENT BYSTANDER:

Established in 1998, Innocent Bystander has forged a reputation for delivering some of the Yarra Valley's most consistent, over-performing, affordable, varietal wines. Using 100% hand-picked fruit, wild ferments and gravity-flow winemaking techniques, their wines, made with minimal filtration and fining, reflect the climate, soil and topography of the Yarra Valley. These strikingly branded wines have established a strong reputation in restaurants and fine wine stores around the world.



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