2018 INNOCENT BYSTANDER
PINOT GRIS

WINEMAKER:	Joel Tilbrook
REGION:	King and Yarra Valleys, Victoria
VARIETALS:	Pinot Gris
MATURATION:	85% stainless steel, 15% in seasoned French oak
ALCOHOL:	13.5% alc/vol

BACKGROUND: 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.

WINEMAKING: 100% hand picked and a combination of whole bunch pressed and destemmed juice. 85% was stainless steel fermented at less than 63˚F and 15% 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 August. The wine was cold stabilized and lightly fined in tank prior to bottling.

TASTING NOTES: A superbly quaffable wine. Aromas of fresh cut pears, snow pea shoots and lemon thyme. The palate is lively with a solid flick of lime flowers and miso. Crisp, dry and moreish with a tangy lemon sorbet finish.

CRITICAL ACCLAIM: 88 pts Robert Parker Wine Advocate, 88 pts Wine Enthusiast

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.