

# 2021 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 | TA: 5.4 g/L | pH: 3.34

**VINTAGE:** Cool temperatures during the vineyards' flowering led to low yields of incredible quality in the Yarra Valley, with the high altitude of the King Valley providing terrific acidity.

**WINEMAKING:** Predominantly 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 neutral 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 zippy, citrus-driven French style that's fresh, textural, harmonious and lingers just long enough. Not too heavy, not too light, it's the Goldilocks of the whites; 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 balanced by miso. Crisp, dry and moreish, with a tangy lemon sorbet finish.

**CRITICAL ACCLAIM:** 91 pts/Best Buy Wine Enthusiast, 90 pts Halliday Wine Companion, 89 pts Wine Spectator

**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.

