

# EKIN Wine Co.



## 2025 Adelaide Hills Pinot Gris

Region: Adelaide Hills, South Australia

Colour: Pale straw

Aroma: Pears dominate the nose- from fresh Packham to subtly poached Bosc varieties.

This evolves to notes of flaky pastry and almond meal with nuances of white pepper spice.

Palate: The palate is dry, crisp and easily quaffable with yellow quince aromatics. The drink of the summer!

### VITICULTURE

Variety: Pinot Gris.

Clone: DIV7.

Vine Density: 2222.

Elevation: 400m.

Vine Age: Grafted 2024.

Soil Type: Rich loams with clayey subsoil.

Irrigation: Daily monitored drip system.

Harvesting: Hand Picked.

### WINEMAKING

Outstanding fruit in the vineyard. Hand picked and gently whole bunched pressed, the fruit was treated with a lot of care in the winery. Extraction of around 55%, with no pressings added back. Fermented at low temperatures for approximately 14 days. No fining required, a benefit of whole bunch pressing this batch of fruit.

### FOOD MATCHES

Panko crumbed fish tacos with a kiwifruit salsa, Spicy chicken or tofu Pad Thai, Pear, rocket, goats cheese and walnut salad.

Alc / Vol 13.0% - pH 3.3 - TA 7.6 - Picked 17.02.25 - VEGAN FRIENDLY - Cellar until 2028

