

2020 Regional Selections Mornington Peninsula Pinot Gris

- Single vineyard wine from Mingary Vineyard
- Australia's best Pinot Gris region
- Great vintage for Mornington Peninsula

A NOTE FROM PETE DILLON, CHIEF WINEMAKER

Exquisite aroma, heaps of flavour and bright natural acidity, all in perfect balance. Proving that when it comes to Pinot Gris, Mornington Peninsula is the only place to be.

SEASON

By March, 'unprecedented' was already the catchword for 2020, a term that could equally describe the season and vintage. Early spring 2019 was unremarkable – the usual changeable weather on the Mornington Peninsula with overall dry conditions. A short patch of smoke haze from bushfires in New South Wales and Gippsland came early enough that fruit was unaffected. The COVID situation escalated over the closing weeks of the season, posing unique challenges for harvest and vintage operations, which we managed with a few elegant pivots.

Unlike many other regions in eastern Australia, the season was quite cool and we had some rain, so that fruit retained great natural acid and the Pinot Gris harvest was naturally low yields of clean fruit with excellent flavour.

WINEMAKING

Clean, healthy fruit was hand harvested by our team in the cool of the morning and made the short journey to Capella winery, about 2 kms around the corner. It was refrigerated overnight then whole bunch pressed and settled before fermentation in small parcels in stainless steel tank, ceramic egg and older, neutral oak. There was a short maturation period in the same vessels before blending and bottling on site in November.

TASTING NOTE

A mouth-wateringly delicious Pinot Gris with fine aromas of pears, citrus and white blossom. Loads of fine fruit on the palate – nashi pear, pear and citrus – with traces of dried ginger and honey popping through. Refreshing natural acidity brings it together in a clean and lingering finish. Layers of flavour and freshness beautifully balance each other.

REGION & VINEYARD

The Mornington Peninsula is Australia's original and best Pinot Gris vineyard, where the long days and cool nights of summer plus constant fresh sea breezes create wines of clear, bright fruit and balancing natural acidity. The region is characterised by small, premium vineyards and is a popular holiday destination throughout the year.

This wine was grown at Mingary Vineyard in Merricks North, where north-facing slopes spill into dense native forest along a natural creek line where wedge-tailed eagles nest and mobs of kangaroos take their evening drink. Handpicked Wines began managing the property in 2020 and it is now in conversion to organic certification.

Food Match

Vietnamese-style duck larb, chilly prawns, Waldorf salad, Brie cheese, unagi (Japanese-style eel)

Service

TEMPERATURE
8-12°C

CELLAR POTENTIAL
Drink now - 2024

