

## LITTLEHAMPTON INNES VINEYARD PINOT GRIS 2005

### *Grape Variety*

100% pinot gris grown by David and Annette Innes at Littlehampton in the Adelaide Hills.

### *Background*

The Adelaide Hills has an altitude ranging from 400-600 metres and a rainfall of around 700-1000mm. Soils consist of sandy loam overlying weathered shale and clay, which provide excellent conditions for viticulture. Littlehampton lies towards the eastern side of the range 25km from Adelaide and has recently been developed as a grapegrowing area. Viticulture was first established in the Adelaide Hills in 1839 by John Barton Hack near Mount Barker, just 5km from Littlehampton. Pinot gris, called tokay d'Alsace in France, grauburgunder in Germany and pinot grigio in Italy, has its origins in France. It has become a highly regarded variety around the world.

### *Vintage Description*

Vintage 2005 was early, warm, quick, fantastic quality with good yields - and exhausting.

Above average winter rains led into a beautiful spring, with some early November frosts but good flowering weather in late November and early December. Summer was wet and wild, with an amazing roller-coaster of weekly thunderstorms that helped maintain good subsoil moisture. Rains in January were followed by a dry February, and the dry weather continued right through the autumn. Warmer than usual autumnal weather caused an early, compact harvest of above average yields. The late Indian summer lasted into May, well after all the fruit was harvested, at maturity figures, flavour and colour not seen before the 2002 vintage.

The quality of the 2005 vintage is sure to be ranked as one of the best on record, after 2002, with all varieties showing strongly. Once again the signature varieties for Eden Valley, ie, riesling and shiraz, performed brilliantly.

### *Wine Description*

Gold in colour. Sweet and floral with rose-petal, lychee, nectarine and stone-fruits. The palate is rich, full and soft with stone-fruits, oily mid palate, intense flavours and good length.

### *Cellaring Potential*

Excellent vintage, drink now to 2008.

### *Serving Idea*

Grilled quail with peas and moghrabeih.

### *Technical Data*

|               |   |
|---------------|---|
| Harvest date: | 2 April   |
| Alcohol:      | 14.2%   |
| pH:           | 3.11  |
| Acid:         | 6.8g/l  |
| Stelvin cap:  | Bottled under a Stelvin screw cap to capture the freshness and keeping qualities of pinot gris and to protect its purity from cork-influenced off characters. |