

2021 'Bizarre Love Triangle' Great Southern Pinot Gris Gewurztraminer Riesling

Varieties: 58% Pinot Gris, 34% Gewurztraminer, 8% Riesling

Region: Great Southern

The Bizarre Love Triangle is an idea, a blend based on the Gentil aromatic blends of Alsace in France, where it is allowed to blend only Riesling, Pinot Gris and Gewurztraminer. These are aromatic spicy delicious wines with slippery and slatey textures, great chilled for warm weather and approachable as young wines.

We have sourced the Pinot Gris and Riesling from Mount Barker and the Gewurztraminer from the Frankland River region in the Great Southern, the more northern aspect and continentality being perfect for these Alsatian varieties. Pinot Gris has a great texture with pearskin and slate fruit flavours. The Gewurztraminer is more aromatic, showing spice and florals with a talc texture. Riesling hold the components together with a fine thread of citrus and acidity.

All components were pressed individually and pressings fractions separated. We barrel fermented all pressings fractions as well as the Pinot Gris free run in old 500L puncheons to add texture and volume. The free run components were fermented in tank. After 5 months on lees in both tank and barrel, the various components were reassembled, given a good talking too and sent on their way to bottle.

The 2021 growing season was cool and unusually wet for the summer. Regular fronts hit the Southwest and ripening was slow which led to later picking than seen for a few years. Consequently fruit flavours were more aromatic, sugar levels were lower and acid levels were higher. All this adds up to elegant medium bodied wines with crisp natural acids and bright fruit flavours.

The 2021 Bizarre Love Triangle is again Pinot Gris dominant but with more Gewurztraminer than we normally use. The floral and spice characters of the Gewurztraminer were more restrained this year and well matched by the pear and minerality of the Pinot Gris. Again the Riesling adds length and citrus class to the blend.

The 2021 BLT is a more textural Pinot Gris driven style with slate, mineral, ginger and underlying rose petal notes. The palate is even and long with pithy textural elements all bound in the end by soft acidity. A wine of subtlety and style with great length, don’t serve too cold…. Great with cheese, dumplings or whitebait.