

# TAR & ROSES



## 2025 'BARREL FERMENTED' PINOT GRIS

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### GEOGRAPHICAL INDICATION

Wirth Vineyard, Mornington Peninsula.

### VINIFICATION

Grapes were hand picked in late March, in the cool of early morning then transported to the winery where they were destemmed before being gently pressed. Juice was racked to seasoned French oak barriques for 10 months maturation with some battonage and about 25% going through malo-lactic fermentation.

### MATURATION

Seasoned French oak barriques

### ANALYSIS

Alcohol 13.9%  
pH 3.38  
Acid 5,84g/L  
Sugar <1g/l

### COLOUR

Pale straw

### NOSE

The nose has white blossom, subtle citrus characters, hints of fresh pear danish and a mealy complexity.

### PALATE

The palate has rich sweet fruit characters with creamy classic Gris viscosity. The barrel fermentation helping deliver this creamy richer mouthfeel. Luscious flavours of poached pears and cream flow beautifully across the palate to a dry finish. Delicious.

### WINEMAKERS COMMENTS

Picked slightly earlier this year to retain more natural acidity the grapes were in excellent condition. In the spirit of experimentation we crushed and pressed this vintage through a more contemporary airbag press as opposed to the 100 year old basket press, settled the juice and racked it to well seasoned French oak barrels. With the higher natural acidity we had more flexibility when it came to deciding on what level of malolactic fermentation was appropriate. The result is a well balanced mouth filling wine with good freshness and fruit character.

### FOOD MATCH

Black Truffle Stuffed Roast Chicken