

Bass River

Single Vineyard 2023 Pinot Gris



Style

Light pale straw-yellow tint in the glass. White peach and peach skin, fresh and spiced poached pears, complexing creamy lees with refreshing citrus tone. A mix of acidity and touch of phenolics adds to the intent and provides great length.

Vintage

2023 was wet from flowering to harvest, noted to be one of the most difficult in a decade. Summer was mild and the Pinot Gris variety ripened later than the average and was picked in mid-April.

Source

Single vineyard - low yielding vines from the River Block. Soils comprise of fine sand loams over cemented coffee rock. Vine age 14 years with 2,500 plants per hectare. Cane pruned to potentially achieve crop loads of 5.0 – 6.0 t/Ha.

Grapes

100% Pinot Gris – Clone D1V7

Vinification

Grapes were hand-harvested in late March 2023 with sugars at 12.3° Baume. Grapes were passively chilled overnight, all bunches were destemmed and pressed. This wine is a combination of barrel ferment and stainless steel. Fermentation yeast was both wild and inoculated. Wines remained on lees until bottling with some yeast lees stirring throughout this period. The wine was aged on its fermentation lees with minimal sulphur applied prior to blending and bottling after a single filtration. Wines were bottled in July 2023.

Produced by Bass River – Gippsland

Bass River Vision: Estate Grown and Produced

Styles: Bass River specialise in grape varieties suited the cooler climate of Gippsland: Pinot Noir, Chardonnay, Riesling, Sauvignon Blanc and Pinot Gris.

Winemakers: Pasquale and Frank Butera