

MITCHELL

— CLARE VALLEY —



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PINOT GRIS 2021

There has been much anticipation about the new release Pinot Gris. Vintage 2021 was a classic Clare Valley harvest resulting in fruit with great varietal character and lovely natural acidity.

TASTING NOTE

Quince and Granny Smith apples with a hint of green steaminess. The flavour is fresh and bright, crisp apple, some pineapple juice, a little orange pith, great acidity and subtle oak and nuttiness contributing to a slight buttery pastry vibe that evokes an apple Danish, and rose petal florals — textural with full bodied generosity.

GROWING CONDITIONS

2021 was a classic Clare Valley vintage - cool and dry conditions resulted in fruit with great varietal character and delightful natural acidity. Good late winter/early spring rains saw the vines start the growing season with plenty of water in the soil, this led to an even bud burst and excellent canopy growth. While the rest of the growing season was dry, we saw ideal flowering conditions and great fruit set.

WINEMAKING

Mitchells first Pinot Gris has been crafted in the traditional, low intervention style that has been used consistently over the last 45 years. The fruit was hand harvested and treated carefully in the winery, whole bunch pressed, then a wild fermentation in a 3,000 Litre foudre, resulting in a textural, full bodied generous wine.

VINTAGE INFORMATION

VINTAGE: 2021

REGION: Penwortham Hills

CELLARING: 2025

VARIETY: 100% Pinot Gris

FIRST RELEASE: 2021

WINE ANALYSIS

ALC/VOL: 13.5%

PH: 3.10

TOTAL ACID: 6.5g/L

RESIDUAL SUGAR: 4.2g/L