

# Holly's Garden Pinot Gris 2005

Moondarra Wines  
Whitlands

## WINE INFORMATION:

**Varietal:** Pinot Gris

**Vintage:** 2005

**Vineyard:** Holly's Garden

**Vine Age:** Planted 1997, 9 years old

**Clones:** ~28

**Viticulture:** Bio Dynamic

**Trellis:** Vertical Shoot Position

**Vines per Hectare:** 5000

**Yield:** <3 tonnes per acre

**Soil Type:** Deep Volcanic Basalt

**TA:** 9 grams per litre

**pH:** 3.2

**Residual Sugar:** ~7 grams per litre

**Alcohol:** 14.5%

**Harvest Date:** April 25th

**Brix:** ~28

**Skin Contact:** NIL

**Oak:** old 228 litre Barriques and new 500 litre puncheons

**Coopers:** Barriques mostly Serruge, Puncheons are steam bent Tonnelliere des Mercury.

**Winemaking:** Free run juice only (~550 litres per tonne) is not settled or clarified but run to barrels as "dirty-juice". This is allowed to ferment without inoculation and is left with gross solids and on gross lees for as long as possible. A proportion of the ferments stick naturally as some residual is desired in the finished wine. The wine is sterile filtered and bottled in early Spring following vintage.

**Tasting Notes:** Ripe, luscious Pinot Gris, showing a hint of pink is seeking sophisti-



cated, mature palettes for fun times. Must be open to almost anything! I'm compatible with many "dishes" - from frois gras, apple and sourdough toasted sandwiches to Asian spice or even rich pork and veal.

**Color:** Pale Straw.

**Bouquet:** Cut pear or Golden delicious apples with a hint of fresh hay.

**Palate:** Williams pear and ripe apple fruitiness with Brioche/sourdough complexity. Bright acidity balances a little residual sugar.

**Bottled Date:** September 2005

**Production:** ~2000 dozen

**Cellaring:** Enough acidity to last beyond a decade



It's all about the  
**Booze.**

Vine Street Imports  
5301 Tacony Street,  
Arsenal Business Center, Bldg. #124  
Philadelphia, PA 19137  
P.215.533.9463 F.215.533.8163  
www.vsimports.com