

TERRA FELIX

HARCOURT VALLEY PINOT GRIS 2017

AWARDS

94 points – Wine Showcase Magazine

COLOUR

Brilliant straw with a green hue.

NOSE

Delightful aromas of lychee and grapefruit with a delicate fresh herb edge.

PALATE

Classic cool climate Pinot Gris. The palate is fresh and lively with a crisp mineral finish. Mouthfilling intensity is balanced with the crunchy acidity.

WINEMAKING

The grapes were picked at optimum ripeness, then gently pressed to tank. Fermented in stainless steel to retain freshness and vibrancy. The wine did not go through malolactic and kept cool until bottling.

VINTAGE REPORT

The 2017 vintage was one of the great vintages. Very even growing conditions with a mild dry summer. Grapes ripened slowly in the cooler autumn months reaching optimum flavours at lower sugar levels and maintaining natural acidity. The intensity and balance of 2017 provides the grounding for incredible longevity.

QUICK NOTES

VINTAGE 2017

WINEMAKERS Willy Lunn

GRAPE VARIETY 100% Pinot Gris

GROWING AREA Harcourt Valley

ALC %/VOL 12.8 % v/v

TITRATABLE ACIDITY 6.2 g/l

PH 3.35

MATURATION 9 months

OAK N/A



TERRA FELIX



哈考特谷

灰皮诺

2017

颜色

耀眼的麦色带有一丝绿色调

酒香

令人愉悦的荔枝香味和葡萄柚香气，并带有美妙清新的草本香。

口感

典型的凉爽气候下生长的灰皮诺。口感清新活泼，并带有脆爽的矿物质回味。脆爽的酸度平衡了口中强烈的味道。

酿造过程

这款灰皮诺的葡萄是在最佳成熟时期采摘的，酿造时将葡萄轻轻的按压入罐中。通过不锈钢材质的罐体发酵，是为了保持葡萄酒的新鲜度和活力，该款葡萄酒并没有通过苹果乳酸发酵，直至冷却后再装瓶。

年份报告

2017年是种植葡萄最好的年份之一，葡萄在一个温和而干燥的夏季成长，因而生长的气候条件非常平稳。葡萄在秋季凉爽的几个里渐渐成熟。使这样的葡萄的含糖量较低并且有着天然的酸度从而达到了最佳口感。气候上拥有着强烈与均衡的2017年为这款葡萄酒奠定了难以置信的持久度。

品鉴速记

种植年份 2017
酿酒师 威利 伦恩
葡萄品种 灰皮诺
种植区域 哈考特谷
酒精含量 12.8 °C

滴定酸度 每升 6.2 克
酸碱值 3.35
成熟期 9 个月
橡木 无

