

  
*Bay of Fires*  
WINES  
T A S M A N I A



## 2023 Bay of Fires Pinot Gris



### OVERVIEW

The Bay of Fires wines were born of a desire to make cool climate wines of classical structure, combining fruit intensity with refinement, complexity and persistent flavour. The backbone of the 2023 Pinot Gris comes from the parcels of the Derwent Valley and East Coast.

### GRAPE VARIETY

100% Pinot Gris

### COLOUR

Pale straw with a green hue

### NOSE

Gentle aromas of sweet pear and rosewater

### PALATE

A lively and textured palate of baked pears and Turkish delight. Lovely weight with an elegant finish.

### VINEYARD REGION

Tasmania (Derwent Valley and East Coast)

### VINTAGE CONDITIONS

2023 was again quite a challenging season. Poor flowering conditions resulted in reduced crop levels across the state due to poor fruit set with plenty of hen and chicken.

Waterlogged winter soils took time to warm up and vines were slow to grow, leading to a late harvest season.

Plenty of disease pressure provided some challenges, however the fruit we did receive has provided us with some great quality wines.

### WINEMAKING

This wine blends two distinct styles of Pinot Gris. Some parcels are fermented cool in stainless steel to retain primary aromatics of pear and rosewater. About 40% of the blend is fermented warm in seasoned French Oak barrels to create texture and a touch of funk preceding a rich palate of peach and melon. The mouthfeel is beautifully smooth with a long finish.

### CELLARING

Now to 5 years

### WINE ANALYSIS

Alc/Vol: 13.7%  
Acidity (TA): 7.6g/L  
pH: 3.16  
Residual Sugar: 0.8 g/L

### FOOD MATCH

Pair with spiced baked savoury apple and quince tart served with goat's cheese

### WINEMAKER

Stewart Byrne