



PINOT GRIS

2023



Eddystone Point was first released in 2013 and realises the winemaking team's vision to create wines that are drinkable, affordable and represent the undisputed quality of Tasmanian fresh produce. Situated in windswept Northeast Tasmania, this landscape features some of the most uniquely layered terrain on the planet. Our wines embody Tasmania's diverse and distinctive landscape revealing characters that showcase the untouched natural beauty of this faraway place.

Winemaker's Notes

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.

The fruit for this Pinot Gris was harvested from the East Coast and Derwent Valley regions of Tasmania. The fruit was whole bunch pressed and fermented in a combination of stainless steel and French oak puncheons.

The lively palate of melon and sweet Bosc pear pairs perfectly with a local Tasmanian cheese platter, quince paste and caramelised walnuts.

Tasting Notes

Colour: Pale straw with a green hue

Bouquet: Lifted spiced nashi pear and the slightest hint of rosewater

Palate: A lively palate of melon and sweet Bosc pear. Sweet fruit up front but finishes with a juicy mid palate and fresh crunch of pear.

Wine Style: Sweet 1 2 3 4 5 Dry Light 1 2 3 4 5 Full Bodied

Alcohol
14.10%

Residual Sugar
3.2 g/L

Acidity
7.36 g/L

pH
3.13

Winemaker
Stewart Byrne

Region
Tasmania

Sub Region
East Coast, Derwent River

Fermentation
Oak Barrel

Maturation
60% Seasoned Oak Barrel

Cellaring
Now to 5 years

Harvesting
Hand Picked