



HOLM OAK
TASMANIA

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PINOT GRIS

PEAR, FLORAL, FRESH,
ACIDIC, TEXTURE

WINEMAKING NOTES

We harvested our Pinot Gris at optimal ripeness, when the fruit was displaying lovely crunch pear characters with a little bit of citrus. 20% of the wine was fermented in old oak barrels with indigenous yeast to create the more textural savoury element to the wine, whilst the remaining 80% was cool fermented in tank to retain the beautiful aromatics. The wine was blended for 4 months post fermentation and then filtered prior to bottling..

TASTING NOTES

This wine has beautiful lifted pear and jasmine characters on the nose with some hints of creamy, leesy characters underneath. Whilst the powerful palate is packed with flavour, it also has added complexity and weight as a result of the wild ferment. The wine finishes with lovely crisp natural acidity.

TECHNICAL NOTES

Alcohol: 12.5%

Harvest date: March 2018

Acidity: 6.0 g/l

Bottling date: August 2018

Sugar: 3 g/l



FOOD MATCH

SCALLOPS

The Holm Oak Pinot Gris is an excellent wine to drink with fresh Tasmanian scallops. The slightly oily texture of Gris matches well with the silky texture of the Scallops whilst the acidity of the wine adds some freshness and zing.

LOCAL SCALLOP SUPPLIERS

Tasmania's scallop season starts on July 1st and usually stays open until the end of the year. The scallop season length and opening time is dependent on the quantity and quality of scallop beds around Tasmania, so changes on a yearly basis.

You can pick up local scallops from Georgetown Seafoods in Georgetown and Petuna Seafoods and Kyeema Seafoods in Launceston. The butcher shop in Beaconsfield gets in fresh seafood on Wednesdays and usually has scallops.

If you are visiting Tasmania your trip won't be complete without eating one of the states most famous cuisine – the scallop pie. Bakery 31 in Ross is home to the Tasmanian Scallop Pie Company. So, if you are travelling from Launceston to Hobart, this is a great lunch spot. If you are in Launceston you can head to Tinnies in Kings Meadows for your scallop pie fix. It's not the most glamorous of locations, but the pies are good.

2018 PINOT GRIS