# **Three Miners Miner's Right Pinot Gris 2020**

## **Tasting notes**

Pale straw with lemon hues. Floral and nashi pear aromatics lead into a beautifully balanced mid palate with great fruit weight and a long spicy finish.

Food match: Antipasto, roast chicken and seafood

## Wine making notes

The fruit was hand harvested on the 19<sup>th</sup> of April 2020 at 22 brix from Three Miners Vineyard, near Alexandra. The fruit was whole bunch pressed to tank and the juice allowed to settle before being racked. Fermentation was started using selected wine yeast and stopped once flavour and acid balance was achieved.

#### **Technical data**

Alcohol 13.5%

pH 3.11

TA 8.85 g/L

RS 5.59 g/L

Sulphite declaration: contains sulphites

Fining agent declaration: nil

No. standard drinks in 750 ml bottle: 7.9

Bottling date: 7<sup>th</sup> August 2020

Winemaker: Matt Connell

#### **Awards**

94/100 points Sam Kim, Wine Orbit

MINER'S RIGHT-A Miner's Right was required under the Gold Field's Act 1858, to legally mine for gold. Miner's Rights cost £1 and were first issued in 1861.