# PIKE & JOYCE

- LENSWOOD -

## 2024'BEURRÉ BOSC' PINOT GRIS

#### WINEMAKER'S NOTE

A cool and windy spring provided a challeging flowering period resulting in lower yields. Despite these challenges, a cool growing season complimented by a warm and dry February and March, created ideal ripening conditions. The wines from our Lenswood vineyard are of exceptional quality, showing good flavour, high natural acidity and great balance.

#### **TECHNICAL INFORMATION**

Fruit Source: Estate Grown Altitiude: 593 metres Variety: Pinot Gris Vintage: 2024

**Region:** Lenswood, Adelaide Hills **Fermentation:** Stainless steel and a small portion by natural yeast in old

French oak barriques. **Alc/Vol** 12.5% **RS** 4.1 g/L **pH** 3.25 **TA** 6.73 g/L

#### **TASTING NOTES**

Appearance: Pale straw.

**Aroma:** Distinctive fruit aromas of fresh nashi pear & pink lady apples. Jasmine florals, rose petals and musk lolly like aromas emerge with a few swirls and some time.

Palate: A light to medium bodied palate weight, with the pear and apple characters translating clearly. Hints of grapefruit characters and a silky mouthfeel add to a beautifully balanced finish.

**Summary:** Our site in the Lenswood subregion of the Adelaide Hills has proven to be very well suited to Pinot Gris, with this release being our 22nd consecutive vintage.

Try this wine alongside Kingfish ceviche.



### **ABOUT PIKE & JOYCE**

Pike and Joyce Wines was established in 1998 as the coming together of the Pike family, from Pikes Wines in the Clare Valley and the Joyce family, fifth generation horticulturists from the Adelaide Hills. The two families share a love of the region, a passion for viticulture, and a desire to produce only the finest wine.

#### Pike & Joyce Cellar Door

730 Mawson Road, Lenswood, South Australia 5240 T 08 8389 8102 W pikeandjoyce.com.au

Tasting Room: 11am - 4pm daily Restaurant: From 12pm daily

