

MULLINE

2025 Pinot Gris

REGION	Geelong		
VARIETAL	Pinot Gris		
SUB REGIONS	Surf Coast		
HARVESTED	9 th & 10 th March 2025		
BOTTLED	July 2025		
ALC/VOL (%)	13%	TA (G/L) 6.4	pH: 3.56
CELLARING	2 to 5 Years		

SEASON

2025 was a high quality and average yields throughout the region of Geelong. After a warm spring and early start to the growing season we saw excellent weather during flowering and fruit set and then ending the year with good soil moisture and balanced canopies with lower than average fruit on the vines. Early January was warm but also no rain until the fruit was at the higher degrees or ripening. Vintage started early March and ripening throughout the region was balanced. Wines are fruit forward, bright and floral and have great structure and weight to them

VINIFICATION

The fruit was hand picked from a vineyard on the Surf Coast in Geelong over a few days. Each batch was kept separate, with a selection of stainless steel and oak and 20% of the wine was fermented on skins for a week to give some structure and lift to the aromatics of the wine. This has meant there is a copper blush to the final wine. The wine was then blended and put to bottle 3 months later in July 2025.

