



2021 Pinot Blanc – Trouble Maker

Region Adelaide Hills

Colour Polished Gold

Aroma Lifted aromas of lemon blossom, lychee, rosewater and Beurre Bosc pear.

Palate Vibrant palate of green apple, yellow peach and sun ripe melon with refreshing acidity and flinty focused finish.

Viticulture

Variety: Pinot Blanc 55%, Pinot Gris 35%, Gwertz Traminer 10%.

Clone: Pinot Blanc (Clone 54), Pinot Gris (Clone D1V7) and Traminer (Clone C3V15)

Row Width: 2.5 metres

Vine Spacing: 1.8 metres

Vine Density: 2,222 vine per ha

Elevation: 390 metres above sea level

Vine Age: 10 years

Soil Type: Limestone and shale incorporated within an alluvial sandy loam to light clay.

Irrigation: Monitored daily drip irrigation

Shoot Thinning by hand

Fruit Thinning by hand

Fertiliser: organic matter

Bird Control: 100% of the vineyard is bird netted.

Harvesting: 100% of the vineyard is handpicked to maximise fruit quality.

Winemaking

- / 24 hrs in Coolroom / Freezer before processing
- / Whole bunch pressed
- / Left in press on skins for 4 hours.
- / 100 % old French oak
- / Free run straight into barrel
- / 100% Wild ferment
- / Ferment to 20 degrees
- / 50% malolactic fermentation
- / Unsulphured for 6 months.
- / Left on lees with minimal lee stirring
- / Out of barrel after 9 mths, settled, racked, stabilised and bottled.



Analysis

Alc/Vol	12.4%
pH	3.23
TA	8.6
Picking date	01.03.21

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