

## **Airlie Bank Gris on Skins**

## **Tasting Notes:**

Strawberry, pear, ginger, and spice, rounded out with savory grippiness and a hint of funk (that's the skin fermentation at play). Its crisp acidity makes it a great match for food.

## **Production Notes:**

Pinot Gris from vineyard blocks 15, 16, and 17. Fermentation this year is 65% whole cluster, 30% on skins, and 5% held in press. Matured for three months in seasoned French oak.



## **About Punt Road (Airlie Bank):**

Led by winemaker Tim Shand, Punt Road takes pride in making site-driven, exciting wines that reflect the earthiness and personality of the Yarra Valley through minimalist intervention techniques. Tim joined Punt Road as winemaker in 2014, having formerly worked at neighboring Giant Steps in Yarra Valley; as well as vintages at Domaine Dujac in Burgundy and Château Margaux in Bordeaux, and stints in Chianti, Oregon and Chile. They only produce wines from their own vineyard in Coldstream.

Yarra Valley Facts:

- Yarra Valley is Victoria's oldest wine region, dating back to 1838, and has a cool climate that garners a global recognition for Chardonnay and Pinot Noir.
- The Yarra Valley is a captivating land of contrasts: hills, valleys, vines, sheep, wine dogs, clouds, sun - it's an ever-changing vista!