

Block50

SUSTAINABLY FARMED

Our infamous “Block 50” comes from one of the most coveted block of vines in our Estate. These mature plantings have played a major role in establishing Orange as a world class wine region. Block 50 is sustainably farmed and is proud to be involved in a wide range of sustainable viticultural practices including utilising technology to improve soil health, minimising water use, using sheep to minimise weeds between the rows and planting trees throughout the vineyard. These techniques allow the vines to thrive naturally - producing fruit with incredible depth and pure varietal character.



2017 BLOCK50 PINOT GRIGIO

BLEND: 100% Pinot Grigio

REGION: Central Ranges, NSW

HARVEST: Late Feb, early March 2017

WINEMAKING: The Pinot Grigio fruit for this wine was picked early in order to retain the crisp fruit flavours & bright, natural acidity of the grapes. Post harvest, the fruit was transferred directly to the press & only lightly pressed to avoid colour pick up from the naturally dark skins of this variety. Post pressing, the juice was clarified and then cool fermented in tank. Post ferment the wine was racked straight off yeast lees to retain the fresh bright fruit characters, then stabilised and filtered in preparation for bottling.

BOTTLED: April 2017

WINEMAKER: Debbie Lauritz. B Ag. Sci. (Oen)

APPEARANCE: Pale Straw with green edges.

AROMA: Bright, crisp fruit characters of green apple and ripe pear.

PALATE: Softly textured with balanced phenolics & fruit weight, with crisp acidity adding to the palate length.

CELLAR: Drink now whilst fresh and lively.

ALCOHOL: 12%