


## Keith Tulloch Per Diem Pinot Gris 2008

<b>Explanation of name</b>	Per Diem is Latin for "Each day's allowance"
<b>About the brand</b>	Styled for (a) bright, generous fruit presence and (b) fine structural acidity for fresh zesty length
<b>Comments re vintage</b>	Across the continent the 2008 Vintage was drier and hotter than normal, resulting in lower yields with excellent ripeness and generous varietal character.
<b>Tasting Notes:</b> 	<p>As always Pinot Gris shows the typical fresh and attractive Pinot Gris aromatics of white pear and apple, and an exotic background of wild-honey and honeysuckle muskiness.</p> <p>Distinct Pinot Gris aromatics of ripe pear and honey-dew melon follow onto the palate, with floral honey and mineral notes adding to the elegant flavors. This zippy, vibrant style has well-balanced lemony freshness onto the finish, with a refined and crisp acid backbone for length and structure.</p> <p>Suitable for current consumption or short-to-medium term maturation. Cellaring for 1 - 2 years will allow the wine to develop more generous flavor weight and creamier softness onto the finish. This wine has been sealed under screw-cap to protect its varietal freshness.</p> <p>Pinot Gris' generous flavors are very adaptable, making it suitable across a wide range of foods, but particularly it makes an ideal partner to marinated or poached white fish, any shellfish, and garden salads.</p>
<b>Appellation/growing region</b>	A South Eastern Australian blend incorporating premium quality fruit sourced from the Murray Darling Basin (in both NSW and VIC)
<b>Age of vines</b>	Approx. 7 years.
<b>Farming regimen</b>	Farmed using conventional viticultural practices and irrigation
<b>Soil type</b>	Murray / Darling are sandy loams over clay.
<b>Spacing</b>	5 feet / 1.5 meters per vine in the vine row.
<b>Elevation</b>	Ranges from 725 feet / 211m to 308 feet / 95 m
<b>Varietal content</b>	100% Pinot Gris
<b>Harvest dates</b>	Last week February / first week March
<b>Harvest &amp; ferment procedure</b>	Machine harvested, cold fermentation in tank.
<b>Type of yeast (wild?)</b>	Pure years inoculum
<b>Time in oak</b>	Nil
<b>When bottled</b>	11th June 2008
<b>Alcohol by volume</b>	12.7%
<b>Brix at harvest</b>	22.8 Brix
<b>TA</b>	5.9
<b>pH</b>	3.25
<b>Rs</b>	7.0
<b>Fining</b>	Light fining with casein
<b>Filtration</b>	Sterile filtered into bottle
<b>Website address</b>	For more information visit <a href="http://www.keithtullochwine.com.au">www.keithtullochwine.com.au</a>