

# ROSS HILL

## MAX Pinot Gris 2023

**VINTAGE CONDITIONS:** Abundant rain and cooler temperatures in winter led to a late start to the growing season. Through spring and summer, the vines experienced cooler temperatures and wetter soils, meaning the vines could take their time to ripen the fruit. The final ripening happened in cool, dry conditions, ideal for flavour, acid and tannin development.

**VINEYARD:** Orange District

**VARIETAL:** Pinot Gris

**WINE ANALYSIS:** 12.5% v/v, pH 3.39, TA 5.8g/L

**MATURATION:** Stainless steel for 8 months

**COLOUR:** Pale straw

**NOSE:** Racy perfume highlighted by pear, honeysuckle, ginger and verbena

**PALATE:** Flavours of honeydew melon and tangelo are followed by a revitalising crisp finish

**CELLAR:** Up to 3 years



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**Carbon  
Neutral**  
PRODUCT