



# TAGAI

wine name:	2018 Tagai 'Karta' Pinot Gris
winemaker:	Viv Knight
colour, bouquet, palate:	Crystal clear with pale straw and green/yellows in colour. Lifted citrus, fresh delicate pear and hints of jasmine. Complex with subtle lees characters also on the nose. Medium bodied with a concentrated palate yet elegant with pear and citrus fruit flavours. Tightly structured with good acidity. The finish is long with a softness from time on lees.
food suggestions:	Spicy Thai, oysters or just by itself!
cellaring:	2018 - 2022
viticulture:	The fruit coming from the rugged coastline of Kangaroo island with the vineyards being planted in the 1999. Single wire trellis system with hand pruning. Very low yields from the 2018 vintage resulting in tiny berries and great intensity.
vinification + maturation:	The grapes come over from Kangaroo Island in the early hours by barge giving the wine some time on skins. Gently crushed in Langhorne Creek while the fruit was still cool. The juice was pumped to tank to cold-settle overnight and left in tank for primary fermentation. The lees were stirred every two weeks to give a softness and to add texture.
	<u>Analysis</u> Alc 1 pH - 2.6°/0 TA - 3.38 - 6.6

