



**2004**  
*Single Vineyard*  
**PINOT GRIS**

**REVIEWS & AWARDS**

*“This wine has a forward, assertive bouquet of grapefruit, floral, quince, and a woody note. Everything repeats with the addition of pineapple and spice as big, nicely sweet flavours laced with good acidity, The finish is medium-bodied and very long. Well-balanced, structured and integrated. Good!”.*  
The Colorado Wine News (02/05)

**Reviewed as “Exceptional”**

*“Lynskey’s second vintage of this Alsation-style pinot gris, the 2004 is richly textured, aromatic and very long and complex in the mouth.*

*A truly sensational New World pinot gris”.*

**92 Points, Robert Whitley, USA (11/04)**

**Silver Medal Dallas Morning News Wine Competition, USA (03/05)**  
**Silver Medal New World International Wine Competition, USA (03/05)**

**TASTING NOTES**

Our second vintage of this wine, which is made entirely from the grapes sourced from a single contract vineyard. This handpicked Pinot Gris was closely managed in the vineyard prior to harvest to ensure the fruit developed maximum ripeness.

Fermented in stainless steel, this is a good example of a 100% Pinot Gris made from well ripened fruit.

This wine has a pale, golden hue and aromas of honey, apple and pear. On the palate, pear, quince and ripe melon flavours are supported by a creamy texture. A well balanced acidity gives this wine a satisfying mouthfeel and wonderful long finish.

Brix at Harvest:	24.4°
Residual Sugar:	7.8g/L
Titrateable Acidity:	6.0g/L
Bottling Date:	2 August 2004
Cases Made:	741