

IL GECO

Pinot Gris 2023

Style: Dry White

Soil: Weathered Granite (Sandy)

Varietal: Pinot Gris (100%)

Wine of Origin: Stellenbosch

Bottles Produced: 1150

Terroir:

The Vineyard is located on the edge of the Bottelary ward toward Devon Valley. The block faces the Simonsberg and receives ample morning sun with cooler shaded afternoons. Soils are poor sandy decomposed granite with clayish subsoil yielding smaller bunches with perfumed & concentrated berries.

Winemaker Notes:

Pinot Gris is a pink skinned variety famous for producing crisp White Wines in Northern-Italy, Pinot Grigio (IT).

A minimal intervention approach is practiced in the winery. Grapes are cooled and whole bunch pressed. The juice is settled overnight without the use of enzymes and racked the following day to large 500L Old French Oak Barrels. Natural fermentation ensues followed by 12-month maturation on fine lees. Refined and elegant, this wine is fruit focused, a pure expression of its terroir and the hands guiding it.

No fining, only light filtration. Harmless natural wine crystals may occur.

Tasting Notes:

Colour: Medium Lemon

Flavour and Aroma Profile: Fresh notes of citrus blossom, gooseberry, lemon, nectarine, peach, melon, and fleshy pear. Dried oregano and sage to garnish. The palate is broad yet elegant with stone fruit notes carrying through from the nose. A bright acidity supports and lengthens a dry yet creamy finish.

Technical Analysis:

PH:	3.4
TA:	5.2
RS:	1.3
ALC:	13.00
BOTTLING DATE:	09-02-2024



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