

Tussie Mussie Pinot Gris 2016

Tussie Mussie Vineyard, Merricks North
Established 2008

Vineyard Tussie Mussie is a vineyard located in Merricks North. The north-facing slope captures all the sunshine, with wines enriched by chalky red soils underfoot.

This vineyard is 3.5 acres each of Mornington Peninsula's most impressive varieties - Pinot Gris and Pinot Noir. It's a young vineyard that has benefited from all the decades of experience we have garnered. Close planting with simpatico rootstock allows us to run these vineyards without any irrigation, saving the water for Tussie Mussie gardens and wildlife.

Winery Quealy Winemakers' extensive experience with Pinot Gris is apparent in their approach. Fruit was hand-picked on March 23rd following a consistent, agreeable summer. The lion's share of free run juice fermented in stainless steel, with a small portion reserved for new French oak.

Handpicked grapes over the first 2 weeks of March are whole bunch pressed and allowed to settle overnight. The juice is racked before ferment begins. Cultured yeast is used to negate the requirement for any sulphur juice additions as well as ensuring the fermentation is successful. The wine is stirred on lees until bottling in September 2015. Tussie Mussie Pinot Gris is left with a small residual of sugar (2.6 grams per litre) that balances the alcohol and the acid. The aroma of ripe orchard fruits is thus followed with the gentlest suggestion of sweetness. Tussie Mussie Pinot Gris is filtered to ensure stability and allows the wine to be cellared for 5 years.

Richness and warmth are evident in the aroma and mouth feel. Honey, heavy bottomed pears, and spiced quince. The palate has an attractive mineral backbone

from the volcanic soils (Flinders Volcano 40-48 million years ago), showing textured phenolics from the slow press cycle, creamy and generous.

Tasting The vineyards' joyful moniker, suggestive of its former existence as a rose & herb farm, is expressed by this hedonistic Pinot Gris. Inviting floral aromas exude the glass, swiftly accompanied by lemon peel and honeysuckle. Beautiful, ripe flavours of nectarine and a hint of spice guide the palate to a luxurious, lingering finish.

Harvest 23rd March

Bottle 6th October

Ageing capacity 3-5 years

Awards & Press

VIC100 Winner 2016

