



Mt Yengo
Wines

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Mt Yengo 2021 Pinot Gris

Grape(s): Pinot Gris

GI: Adelaide Hills (Mount Lofty Ranges, South Australia)

Site(s): A selection of sites across the Adelaide Hills

Vintage notes: A significant difference to the two previous seasons was no late season frost, no hail and favorable weather around flowering for all grape varieties. The vine carried a bumper crop going into veraison. A much milder than average summer with no severe heat spikes resulted in a perfect long ripening season, allowing optimal ripening conditions. It's rare that amazing quality, concentration, and finesse come together with a vintage of good quantity but that is 2021 for the Adelaide Hills.

Vineyard notes: From a selection of vineyards across Adelaide Hills, boasting a combination of cool temps, good drainage, and diverse soils, ranging from sandy loams to clay loams, containing shale, ironstone, and quartz at various points

Winemaking: The hand-picked grapes are gently pressed to stainless steel for fermentation with native yeast, staying in contact with lees for texture and complexity.

Closure: Stelvin

ABV: 12%

Label design: The label design of Mt Yengo is an integral part of their story. One of the pillars of indigenous-owned Mt Yengo is to promote the culture, art, and heritage of Australia's First Nations communities. This label was created by now-partner Wayne Quilliam. Proceeds from each bottle sold are donated to the National Indigenous Culinary Institute.

LEGEND tasting notes: The nose is high-toned and expressive, with aromatics of ripe green pear, white nectarine, quandong (a native red peach), mushroom, and lemon myrtle. The palate is textural and bright, with creamy lees-derived chalkiness and a persistent acid line to buoy. The finish delivers a pleasing phenolic bitterness that works well as an aperitif or a food pairing.