

Gilbert Family Wines

Blanc 2021



Tasting Notes:

A light blush color with delicate aromas of apple blossom, pear and rose water with a textured mouthfeel.

Production Notes:

50% Riesling, 26% Pinot Gris, 24% Gewürztraminer.

$\frac{3}{4}$ of the Riesling was fermented cool in stainless steel. The remaining $\frac{1}{4}$ had a cool skin fermentation then was basket pressed and matured in stainless steel.

The Pinot Gris was fermented and matured in stainless steel and neutral French oak.

The Gewürztraminer had multiple fermentations. The first $\frac{1}{3}$ had a warm skin fermentation then was basket pressed and matured in stainless steel. The second $\frac{1}{3}$ was pressed, fermented cool in stainless steel. The remaining $\frac{1}{3}$ was pressed and fermented in amphora.

About Gilbert Family:

The Gilbert family dates back to Australia since 1839, and as winemakers since 1847. In 2004 the father and son team, Simon and Will, began Gilbert Family Wines. Since then, they are hand-producing wines from Mudgee and Orange under the ethos of “wise winemaking with fresh appeal.”

Cellaring:

Drink now.

New South Wales Facts:

- Orange is Australia’s highest wine growing region with vineyards ranging from at least 600 to 1,100 meters above sea level.
- The Viticultural history in Mudgee dates back to 1858 with a reputation for robust Shiraz and Cabernet Sauvignon along with rich, fruity & buttery Chardonnay.