

$Ad\ Hoc$

Ad Hoc is an assembly of varietal wines for any occasion, each wine sourced from its best-suited region in Western Australia.

From Margaret River, to Pemberton, to the regions of the Great Southern, we've grown up and worked amongst the vines. Our knowledge of these regions and relationships with other grape growers enables us to find the best vineyards for each grape variety, and this is what we show with through Ad Hoc.

We've travelled long to find the path of least resistance, enabling us to show you great quality at great value for money.

Ad Hoc are "go-to", dependable wines for any occasion, as characterful as their labels.

2015 Nitty Gritty Pinot Grigio

THE VINTAGE:

For this vintage yields were lower than most due to wind and rain during flowering and the Indian summer that usually occurs in this region not eventuating. The fruits that were picked were of excellent quality however, resulting in some crisp and refreshing wines.

THE WINEMAKING:

The fruit was harvested at night before crushing and de-stemming. Some skin contact was employed to extract flavour and texture from the fruit.

THE WINE:

An intensely fragrant bouquet of pear, with chalky mineral undertones. Tangy acidity and lively dried herb undertones work well to culminate good length and strength to the wine.

DRINK WITH:

Butter-seared seafood with a coriander-spiced aoili and fennel salad.

Vineyard Channybearup 2008-2011 Year Planted Location Pemberton, WA Vines per Hectare 1600 Irrigation Yes Unknown Clone/s Rootstock Own Aspect Southern Soils Karri Loam

Origin Channybearup Variety Pinot Grigio **Picking date** March 2015 Sugar at picking 12.3°Baume Alcohol 12.8% 3.2 Total acidity $5.56 \,\mathrm{g/L}$ Residual sugar 1 g/L **Bottled** August 2015 **Cellaring Potential** 5 years

 $\begin{array}{lll} \textbf{Vegan} & \textbf{N/A} \\ \textbf{Vegetarian} & \textbf{N/A} \\ \textbf{Organic} & \textbf{N/A} \\ \textbf{Biodynamic} & \textbf{N/A} \\ \textbf{Allergens} & \textbf{Sulphites} \end{array}$