

## $Ad\ Hoc$

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.

# 2018 Nitty Gritty Pinot Grigio

#### THE VINTAGE:

A dry start to the winter followed by good spring rainfall. The summer was mild with temperatures below 30c throughout the entire season which resulted in some of the best Pinot Noir in decades. All white varieties are marked by lively acidity backed by strong flavours and textures resulting in very well balanced wines.

Vintage Rating—9.5/10

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

Origin Pemberton, WA Variety Pinot Grigio Picking date March 2018 Sugar at picking 12.9Baume Alcohol 13.4% 3.07 Total acidity  $6.71\,{\rm g/L}$ Residual sugar  $_{
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m g/L}$ **Bottled** June 2018 **Cellaring Potential** 5 years

Vegan N/A
Vegetarian N/A
Organic N/A
Biodynamic N/A
Allergens Sulphites