



*Horseshoe Bay at South Australia's Port Elliot was once known as the "ship trap", with seven ships wrecked there during 1853-64. One of these, the Brigantine "Josephine L'Oiseau" met her fate on 10th July 1856 after she broke her moorings during a gale. Happily, no lives were lost during this ordeal and this Pinot Gris is named in memory of those hardy souls and the ship they sailed in.*

## VINTAGE

2023 growing season will be long remembered by grape growers. Winter rainfall was close to average despite a dry July. Shoot growth and development of flowers was slowed by cold and wet conditions in Spring but fortunately conditions improved just after flowering commenced.

A welcome break in the adverse weather reduced the risk of diseases but impacted on fruit set and crop levels. The remainder of the season was relatively dry enabling good sized canopies.

Although harvest was one of the latest with below average crop loads it has managed to produce a pinot gris with beautiful fruit aromas.

ALCOHOL	12.5%
REGION	Adelaide Hills
COMPOSITION	Pinot Gris
pH	3.31
Ta	5.85

## TASTING NOTES

We harvest our Pinot Gris in the early morning and crush while the grapes are still chilled from the cool Adelaide Hills night air. This ensures we retain the fresh aromas of pear and apple, with a hint of tropical fruit. The palate is delightfully crisp, with lingering green apple flavours.

**SHAW FAMILY VINTNERS**  
**THE JOSEPHINE**  
**2023 PINOT GRIS**

