

2026 ESTATE RANGE

PINOT GRIS

BACKGROUND

At Simon Tolley Wines, we firmly believe that exceptional wine begins in the vineyard. Every decision is made with a focus on growing the highest quality fruit from our family vineyard in Woodside, in the Adelaide Hills.

Site selection, vineyard management, and careful picking decisions all work together to capture purity of fruit and natural expression in the finished wine. Pinot Gris thrives in our cool-climate conditions, where slow ripening allows delicate aromatics and layered texture to fully develop while retaining freshness and drive.

HARVEST

A small, carefully selected parcel of Pinot Gris was handpicked from our Woodside Vineyard in the Adelaide Hills on 24 March 2026, at optimal flavour ripeness and natural acidity.

WINEMAKING

Fruit was handpicked in the early morning to preserve aromatics and freshness. It was quickly transported to the winery and gently pressed to minimise phenolic extraction and retain purity of fruit expression.

The juice was cold settled before being racked clean and fermented slowly in stainless steel using a selected aromatic yeast strain. Fermentation was managed at cool temperatures to retain varietal and character lift. The wine was then stabilised, fined as required, filtered, and prepared for bottling.

CHARACTER

A finely textured, aromatic Pinot Gris showing rich nashi pear, yellow apple, lemon zest, almond, rose petal, and a subtle ginger spice.

The palate is supple and layered, with a gentle textural weight balanced by bright natural acidity. Flavour depth builds through the mid-palate, finishing clean, persistent, and refreshingly lifted.

ALCOHOL: 13.0% alc/vol

RELEASE DATE: June 28th, 2026

CLOSURE: Screw cap to preserve freshness and aromatic integrity

