



THE POTTS FAMILY
BLEASDALE
EST 1850



2026 ADELAIDE HILLS PINOT GRIS

Our Adelaide Hills Pinot Gris grapes are grown by specialist Adelaide Hills growers. Cool climate Pinot Gris grapes are picked for optimum freshness, harvested early to maintain acidity.

This delicate wine shows all the spice and perfume we expect from cool climate Pinot Gris. Nashi, ginger and rosewater perfume leads to a generous and textured palate with nutty complexity from the barrel ferment component. A satisfying yet moreish wine, textured and complex middle palate, with a hint of sweetness to complement spicy foods.

A later vintage than last year, with the majority of harvest being shifted out of peak summer temperatures. Whites benefited from this especially, producing white wines with lovely fruit and acid balance, with lifted aromatics and elegant but powerful flavours.

VINEYARD

Adelaide Hills (Hahndorf, Echunga, Oakbank, Woodside and Lobethal)
South Australia

HARVEST DATES AND BAUMÉ

13th - 31st March 2026

11.7 - 11.8

VARIETIES

Pinot Gris



WINEMAKING TECHNIQUES

The majority is fermented cool in stainless steel tanks to retain freshness & purity. 10% is fermented with high solids and ambient yeasts in seasoned oak puncheons to build texture and complexity.

OAK MATURATION

10% barrel fermentation in seasoned French oak puncheons for 6 weeks before returning to blend

BOTTLING DATE

2nd June 2026

WINE ANALYSIS

Alcohol: 12.0% alc/vol
Titratable acidity: 6.3g/L
pH: 3.23

CELLARING POTENTIAL

Drinking well now until 2031

SUGGESTED FOOD PAIRING

Prawn laksa or massaman curry