

ATTWOODS

A former Sommelier in London for over a decade and then flying winemaker in Burgundy for several years, Troy Walsh established Attwoods in 2010. With a 1.5ha close-planted home vineyard in Scotsburn near Ballarat, another 2ha in Glenlyon (Macedon) as well as purchasing fruit from Geelong, the vision is for cool-climate, minimal intervention Pinot Noir and Chardonnay. Attwoods is considered amongst the most exciting emerging talents from the interior regions of Victoria.



The 3 by Attwoods Pinot Gris 2023

Central Victoria

12hr Skin Contact to give a slight blush and a little texture. This wine was fermented in old French oak with wild yeast.

Fermentation took 15 days. The wine was sulfured after primary fermentation and spent 6 months in barrel before being bottled unfinned and unfiltered.

The wine has lovely aromatics and nice med palate weight finishing with crisp acid.