

TAR & ROSES

2022 PINOT GRIGIO

GEOGRAPHICAL INDICATION

Central Victoria & King valley

VINIFICATION

The grapes were machine harvested, crushed and pressed through an air bag press in the protective presence of SO₂. Cold tank fermentation was undertaken at between 10 to 15 degrees Celsius. Where possible the pressings and free run were fermented separately before being blended back with the free run for stabilisation prior to bottling. First bottling 8th Aug 2022.

MATURATION

Stainless steel

ANALYSIS

Alcohol: 13.8
pH: 3.28
Acid: 5.91g/L
Sugar: 1.37g/L

COLOUR

Pale peach

NOSE

Nashi pear & honeydew melon with hints of blossom and a touch of citrus pith.

PALATE

The palate is generous with abundant mouth filling fruit sweetness. Tropical flavours combine with classic pear characters and the fresh 'sweet & sour' of mandarin citrus pith. Finishes clean and refreshing.

WINEMAKERS COMMENTS

In 2022 our Pinot Grigio was sourced from Central Victoria as well as the King Valley. A strong growing season, interspersed with some rain events and disease pressures has resulted in our 2022 Grigio displaying a good mix of classic characters as well as those from the tropical spectrum. Clean, crisp and versatile, this is a wine for all occasions.

FOOD MATCH

Roast pork & crackling with apple sauce, spring onion mash & greens.

