

TAR & ROSES

2024 PINOT GRIGIO

GEOGRAPHICAL INDICATION

Central Victoria

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 23 Oct 2024.

ANALYSIS

Alcohol 13.6%
pH 3.36
Acid 5.91g/L
Sugar <1 g/L

COLOUR

Pale rose gold

NOSE

Lifted characters of tangerines, white nectarines and spiced apple sauce.

PALATE

The palate is a delightful mix of structure and flavour. Good viscosity with a slight phenolic grip complemented by citrus and spice notes.

WINEMAKERS COMMENTS

The 2024 vintage was notable due to its lack of major weather events and a relatively coolish growing season. Yields were in line with expectations and fruit quality was good.

FOOD MATCH

Chargrilled swordfish with a summer citrus salad.

