

TASTING NOTES

2020 PINOT GRIGIO



DISTRICT OF ORIGIN OF GRAPES

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 15 June 2020.

ANALYSIS

Alcohol 13.8%

pH 3.29

Acid 5.35g/L

Sugar 1.2gm/L

COLOUR

Pale peach in colour.

NOSE

Lifted peaches and pears on the nose with tropical fruits, high notes of pineapple and lychee with a hint of passionfruit.

PALATE

The palate has abundant fruit sweetness and classic Pinot Grigio viscosity, flavours of guava and lychee abound, well balanced with fine acidity, long and lingering.

FOOD MATCH

Barbequed prawns with lemon and olive oil on a leafy summer salad.

WINEMAKERS COMMENTS

In 2020 our Pinot Grigio was sourced from three main vineyards; the Stratford Vineyard, just north of Nagambie, one in Sutton Grange as well as vineyards that are planted along the banks of the mighty Goulburn River. The Stratford vineyard produces the riper end of the flavour spectrum, tropical characters of lychee and passionfruit. While the higher altitude of the Sutton Grange vineyard provides cooler conditions, allowing the grapes to ripen slowly, ideal for the development of the delicious classic fresh peach and pear characters. The mighty Goulburn River also has a cooling effect on the vineyards planted on its banks that mimics a type of elevation. The characters here also are more towards the iconic peaches and pears. Together these characters combine to make a wine that is easy drinking and incredibly versatile.