

# TASTING NOTE

## 2021 PINOT GRIGIO

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### GRAPES

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Pinot Grigio

### DISTRICT OF ORIGIN OF GRAPES

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Central Victoria & King Valley

### VINIFICATION

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The grapes were machine harvested, crushed and pressed through an air bag press in the protective presence of SO<sub>2</sub>. Cold tank fermentation was undertaken at between 10 to 15 degrees Celcius. 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 17 May 2021.

### OAK MATURATION

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No oak maturation.

### ANALYSIS

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Alcohol 13.8%  
pH 3.41  
Acid 6.0g/L  
Sugar 1.4gm/L

### COLOUR

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Pale white peach.

### NOSE

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Apple and nashi pears with floral honeysuckle notes and subtle tropical characters.

### PALATE

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Full, rich and viscous with mouthfilling fruit sweetness. Tropical flavours meld seamlessly with the classic peaches and pears, finishing clean and refreshing.

### FOOD MATCH

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Honey cured kingfish.

### WINEMAKER'S COMMENTS

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In 2021 our Pinot Grigio was sourced from Central Victoria as well as the King Valley. A long cool vintage has resulted in the 2021 Grigio displaying more classic characters and less of the tropical spectrum we have seen in past years. Clean, crisp and versatile, a wine for all occasions.

