

TASTING NOTE

2019 PINOT GRIGIO

GRAPES

Pinot Grigio

DISTRICT OF ORIGIN OF GRAPES

100% Central Victoria and 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 fining and cold stabilisation prior to bottling.

OAK MATURATION

No oak maturation.

ANALYSIS

Alcohol 13.8%
pH 3.33
Acid 5.8g/L
Sugar <1.0gm/L

COLOUR

Pale ballet slipper pink in colour.

NOSE

Nashi pears and white peach on the nose with hints of guava, floral blossom and citrus notes of mandarin.

PALATE

The palate is generous with abundant fruit sweetness of mandarins and pears, classic Pinot Grigio viscosity, well balanced with fine acidity, long and lingering.

FOOD MATCH

Grilled snapper in soy ginger sauce.

WINEMAKERS COMMENTS

In 2019 our Pinot Grigio was sourced from four main vineyards; one in the King Valley, one in Sutton Grange, the Stratford Vineyard just north of Nagambie as well as the Mitchelton vineyard. The higher altitude of the first two vineyards provide cooler conditions, allowing the grapes to ripen slowly, ideal for the development of the delicious classic fresh peach and pear flavours, while the warmer region brings out the more tropical aromas of the flavour spectrum.

