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TASTING NOTES

Pinot Grigio 2019

- Summary:** Varietal expressions of citrus/melon, spicy pear, banana, almonds and minerality. Clean, fresh and crisp with lovely textural tones and intensity, a long cleansing finish that makes this wine food friendly.
- Viticulture:** Vines planted in Sunbury 1998 and 2002. Vines spur-pruned and vertical shoot positioned to ensure fruit development and even ripening. Low yielding to ensure richly flavoured grapes
- Vintage:** A drought breaking year, with a cold winter and hence a delayed budburst. Good soaking rains in November, January and February. Fruit picked from the 8th to 11th March.
- Winemaking:** Vineyard blocks were picked as individual parcels and crushed and pressed separately before *assemblage* as juice. A couple of hours of skin maceration to increase texture and complexity was allowed before pressing. Juice segments were kept separate, then settled and fermented at low temperatures. After racking to remove yeast lees, the wine was then stabilised, with no fining and minimal handling. Majority fermented in stainless steel tanks; with a small amount of oak maturation. Bottled early to retain freshness and a slight natural fizz from the CO₂ produced by fermentation. 100% Pinot Grigio
- Bottled:** July 2019
- Alcohol:** 12.5%
Contains sulphites