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## TASTING NOTES

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### ***Pinot Grigio 2016 'Artigiano'***

- Summary:** Varietal expressions of citrus/melon, spicy pear, 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:** Budburst in September. Good flowering followed, with nice November rains. A warm summer followed. Fruit picked 18<sup>th</sup> Feb to 3<sup>rd</sup> March.
- Winemaking:** Vineyard blocks were picked as individual parcels pressed separately before *assemblage* as juice. 12 of hours of skin maceration to increase texture and complexity was allowed before pressing. Juice racked with good "fluffy" lees (ie turbid juice) for added texture and phenolics. A wild ferment. After ferment, the wine was then stabilised, with no fining and minimal handling. Majority fermented in stainless steel tanks; 20% fermented in oak. Bottled early to retain freshness. 100% Pinot Grigio
- Bottled:** August 2016
- Alcohol:** 12.5%  
Contains sulphites
- Ageing Potential:** 2-5 years