



## Pinot Grigio

### Analysis:

Alc:	13.5%
pH:	3.3
T.A.:	6.5 g/l
FsO2:	35 ppm
TsO2:	90 ppm
Rs:	2.0 g/l

Harvest Vintage: 2016

Vineyard: 100% Adelaide Hills

### Winemaking / Viticulture:

Pinot Grigio is a grey or pink grape harvested and crushed immediately with no sulphur or protection from oxygen. This is to stop colour from the skin penetrating the juice prior to fermentation. Only the free run portion of the juice was used in the making of this wine to avoid any colour tannin or bitterness on the finish of the palate. The clear juice was racked after 8 days and inoculated with a mixed yeast culture. Cold fermentation was 13 days.

### Aroma:

Light and aromatic, crunchy green pear, lychee and honeysuckle.

### Palate:

This is a medium bodied fruit driven wine with flavours of varietal pear and apple as well as hints of spices such as ginger, cinnamon and cloves.

### Cellaring:

This wine is best enjoyed in its youth.

### Complemented by:

Lightly battered Whiting served with crisp iceberg lettuce and fresh tomato salsa.