

WINEMAKING

This Pinot Grigio sourced from cool climate King Valley region. After picking, the grapes were whole bunch pressed and underwent slow, cool fermentation in stainless steel vats to preserve the delicate fruit flavours that are famous from this cool climate region. Once dry, the wine was allowed to mature prior to final blending and bottling.

WINEMAKER'S COMMENTS

Light straw in colour with a soft youthful green hue. Fresh aromas of pear, apple and florals followed by a generous pate of pear, apple and honeydew with mineral and citrus accents and a crisp, clean finish.

WINE & FOOD MATCH

This is a very delicate wine, which is prefect as an aperitif or with seafood dishes.

