



2022 PINOT GRIGIO

HONOURING OUR ITALIAN HERITAGE OF GRAPE GROWING AND WINEMAKING

THE GRAPES

The grape variety is closely related to Pinot Noir and is known as Pinot Grigio in Italy and Pinot Gris in France. The grapes are pink to light purple in colour and are harvested at different ripeness levels depending on the wine style being made. Grapes are normally picked earlier for the Grigio style.

THE VINTAGE

The 2022 vintage was another great season following the ideal 2021. The season featured warm, mild weather which was ideal for the vineyards, but the harvest was delayed by a large rain event on Australia Day.

The vintage has produced beautiful wines with lifted aromatic whites and deep coloured, full flavoured reds.

THE WINEMAKING

The grapes were harvested in late January during the coolest part of the day to protect the freshly picked fruit, and swiftly transported to the winery where crushing, pressing and clarification took place. A long, cool fermentation then occurred over a ten-day period with a specially selected yeast strain. Post fermentation, the wine was stabilised and clarified prior to bottling.

THE WINE

A delicate white wine displaying characters of lemon zest, green apple skin and fresh nashi pear. A delicious crisp wine to enjoy chilled on a hot day.

THE FOOD

A great food wine that goes well with poached prawn salad, salt & pepper squid or even your favourite tacos.

ANALYSIS

Variety:	Pinot Grigio
Region:	Murray Darling
Alcohol:	12.5%
Acid:	6.0 g/l
pH:	3.40
Sweetness:	Dry

