



PINOT GRIGIO

The Grapes

Closely related to Pinot Noir and known as Pinot Gris in France, the Pinot Grigio grapes are pink to light purple in colour and are harvested at different ripeness levels depending on the wine style being made. We pick the grapes earlier for the Grigio style.

The Winemaking

Harvesting takes place in late January during the coolest part of the day to protect the freshly picked fruit, and it's swiftly transported to the winery where crushing, pressing and clarification take place. A long, cool fermentation then occurs over a ten-day period with a specially selected yeast strain. Post fermentation, the wine is stabilised and clarified prior to bottling.

The Wine

The end result is a modern but simple approach to an easy drinking wine. It's delicate on the nose with fresh green apple and the palate is fresh and bright – all lemon zest and pears! A great quaffer with perfect balance between the alcohol, acidity and just the slightest hint of fruit sweetness.

What to Eat

Wonderful on the houseboat with some delicious Murray Cod grilled on the BBQ, or with fresh Streaky Bay oysters on the beach after a surf. It's also lovely with a beautiful roast chicken salad and some crusty bread while relaxing outside your caravan. Anywhere you are, it's ideal chilled on a hot day!

The Numbers

Alcohol: 12.0%
TA: 6.0 g/l
RS: 3.0 g/l



DRY

FRUITY

PEAR

LEMON ZEST

GREEN APPLE

- ✓ Wine stays fresh for weeks from first pour
- ✓ Suitable for the fridge and esky
- ✓ Perfect for BBQs, camping, picnics, the beach, poolside

