



Zesty - Vibrant - Vegan Friendly

PINOT GRIGIO 2023

Zippy, zesty, minerally, pear-y, blossom-y, and other similarly evocative words with a ‘Y’ tacked on the end. Bright and fresh but with texture too, our lip-smackingly delicious grig is an all-year-round, all-peeps-round crowd-pleaser.

VINTAGE

The 2023 growing season presented numerous challenges, as has been the trend in Victoria over the last few years. A wet and cold spring interrupted flowing and resulted in low yields. Thankfully a sunny December allowed the vines to dry up and develop healthy canopies. Overall the season was cooler than average and the low yields led to wines that have weight and concentration.

WINEMAKING

Pressed to stainless steel tank. Clear juice was then racked to tank and some old barrels for fermentation. Post-fermentation, wine matured on lees for 8 months. The tank portion brought freshness to the wine, while the small barrel portion produced some texture.

NOTES

White Blossom, nashi pear.
Green Apple, mineral. Vegan Friendly.

SPECS

Alcohol 12% | PH 3.6
Acid 5.8g/L | Sugar <1g/L

PAIRING

Grilled scallops & snapper fillets or superb on it’s own.

REVIEW - 92 POINTS

“Delicately expressed on the nose, showing green pear, nectarine, lemon peel and jasmine aromas, followed by a light and vibrant palate displaying elegant weight and fine flow, finishing crisp-dry and lingering” (2022 vintage)-Sam Kim