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## TASTING NOTES

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### *Pinot Grigio 2008*

**Summary:**

A crisp fresh white showing grapefruit, lime and green apple flavours with hints of musk and lemon. The palate is long with a clean refreshing finish. A stylish modern white wine for early enjoyment.

**Details:**

Pale in colour, this wine exhibits aromas of lime blossom, grapefruit, and a touch of musk. The palate exhibits these flavours plus lime and lemon juice, cooking apples, and some floral notes. It finishes clean and fresh with a chalky, talc like astringency which makes it the perfect accompaniment to stronger flavoured fish, and other seafoods.

**Food Match:**

Pan seared mackerel with fresh tomato and bay leaves.

<b>Origin:</b>	Sunbury, Victoria,
<b>Blend</b>	100% Pinot Grigio
<b>Viticulture:</b>	Vines planted in 2000, 2002 and 2003. Vines spur-pruned and vertical shoot positioned to ensure fruit development and even ripening. Low yielding to ensure richly flavoured grapes
<b>Vintage:</b>	A warm dry spring ensuring good vine and berry development led to a hot summer with an early ripening and hence another early harvest. Cool weather at the end of February was ideal for achieving excellent flavour development and balance. Picked 26-27 February. For the first time, grapes from our younger plantings were included in the blend.
<b>Winemaking:</b>	Hand picked grapes were crushed and pressed; free-run juice only was settled and then fermented at low temperature. After a long fermentation the wine was then cold-settled to clarify. After racking to remove yeast lees, the wine was then stabilised, fined and filtered.
<b>Bottled:</b>	May 2008
<b>Alcohol:</b>	13. .0% Milk products used to produce this wine and traces may remain. Contains sulphites
<b>Ageing Potential:</b>	Enjoy now, or cellar carefully for 2-3 years