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TASTING NOTES

Pinot Grigio 2010

- Summary:** A fresh white wine showing melon, lemon and musk flavours with a hint of spicy pear. The palate is long with a clean refreshing finish. A stylish modern white wine for early enjoyment.
- Details:** This wine shows aromas of melon, lemon, pear drops and grapefruit. The palate exhibits these flavours plus musk/spicy pear and some floral notes. It is a soft textured wine which finishes clean and fresh.
- Viticulture:** Vines planted in Sunbury 1998 and 2002. Vines spur-pruned and vertical shoot positioned to ensure fruit development and even ripening. Low yielding to ensure richly flavoured grapes
- Vintage:** A warm dry spring ensuring good vine and berry development led to a warm to hot summer. Cooler weather with some nice early February rains, meant that the vines accumulated good flavour and ripe characters. The grapes were picked from the 20th Feb to the 2nd of March. Bottled June 2010.
- Winemaking:** Vineyard blocks were picked as individual parcels and crushed and pressed separately before *assemblage* as juice. Free-run juice only was settled and then fermented at low temperatures. After a long fermentation the wine was then cold-settled to clarify. After racking to remove yeast lees, the wine was then stabilised, and filtered. Majority fermented in stainless steel tanks; with a small amount of oak maturation. Bottled early to retain freshness and a slight natural fizz from the CO₂ produced by fermentation. 100% Pinot Grigio
- Alcohol:** 13.2%
Contains sulphites
- Ageing Potential:** Enjoy now, or cellar carefully for 2-3 years