

SUNBURY 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.
- Origin:** Sunbury, Victoria,
- Blend** 100% Pinot Grigio
- Viticulture:** 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
- Vintage:** 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.
- Winemaking:** 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.
- Bottled:** May 2008
- Alcohol:** 13.0%
- Ageing:** Enjoy now, or cellar carefully for 2-3 years



EMBRACE LA BELLA VITA