

PINOT GRIGIO





ANALYSIS

ALC: 13.14%

RS: $2.9 \, g/l$

TA: 5.6*g*/*l*

pH: 3.19



WINE OF ORIGIN

Darling



TASTE OF NOTE

PINOT GRIGIO

Pale yellow in colour, with citrus, apple and honeysuckle aromas. Light and zesty on the palate with flavours of tropical fruits.

VINEYARD SITES

These grapes are sourced from dryland vineyards in Darling.

WINEMAKING

The grapes were hand harvested at 21° balling, gently crushed and pressed. After 48 hours settling, the clean juice was cold fermented in stainless steel tanks. Only free run juice was used. The wine spent time on fine lees before it was stabilized and bottled.