

Pinocchio 2013 Pinot Grigio

FRUIT

From the Mornington Peninsula and Port Phillip regions.

HARVEST DETAILS

Both portions of fruit were hand harvested in March 2013

WINEMAKING

The hand harvested grapes were transferred straight to the Bucher air bag press and gently whole bunch pressed to limit colour pick up from the grape skins. The settled juice was rough racked to a refrigerated tank and the ferment commenced by inoculation with a yeast chosen for its ability to impart 'Pinot Grigio' as distinct from Pinot Gris characteristics. Post fermentation the lees were stirred back through the wine at regular intervals. The main aim of the ferment and juice handling techniques was to enhance the "Grigio" style and give hay and honeysuckle hints so typical of the Italian counterparts.

BOTTLING

November 2013, sealed under screw cap

TECHNICAL INFORMATION

Alc. Vol 12.5 %
Residual sugar 0.27gms per litre (dry)
Ph: 3.43
Total acidity: 6.1gms per litre

WINEMAKER'S TASTING NOTES

This wine shows all of the classic 'Grigio' characters both on the nose and in the mouth. Its vibrant yet savoury aromatics of honeysuckle and fresh cut hay are matched seamlessly on the palate by textural flavours of pears and lemon juice.

CELLARING:

This wine will drink at its best within 3 years of its release.

