



ENDLESS SUMMER

2025 ADELAIDE HILLS PINOT GRIGIO

DELICIOUSLY REFRESHING AND OVERFLOWING WITH THIRST QUENCHING DRINKABILITY.

Pinot Grigio loves the Australia endless summer. It is the perfect partner to our relaxed lifestyle & diverse cuisine....this one has thirst quenching drinkability!

COLOUR

Pale Straw.

BOUQUET

Nashi pear, pink grapefruit blossom with delicate tropical notes

PALATE

Summer pear, lime and grapefruit zest flavours on a sherbet crisp palate.

CELLARING

Drink up!

VINTAGE

A cool, winter set up healthy canopies, followed by a mild, even spring that encouraged steady flowering and good fruit set. Summer was warm without extremes, allowing gradual flavour development and balanced sugar accumulation. Intermittent cooler spells in late summer helped retain natural acidity, giving wines vibrancy and freshness.

VINEYARDS

Kersbrook in the Adelaide Hills - 340m above sea level on complex sandy clay loams with shale.

VINIFICATION

The aim throughout the winemaking stage is to preserve the fresh flavours by gentle handling, and by keeping the fruit and juice as cool as possible. The fruit is crushed & pressed as soon as it arrives at the winery and the free run juice drained off immediately. Fermented at low temperatures of 12-15°C so that the wine maintains primary fruit aromas and flavours. Throughout the process the aim is for minimal handling, and attention to detail, ensuring that the delicate aromatics are not compromised. Fermented to dryness, this wine was filtered and bottled soon after vintage. To retain freshness & purity of fruit flavour.

