

ALTA

2013 PINOT GRIGIO



VARIETAL:	100% Pinot Grigio
APPELLATION:	Adelaide Hills, South Australia
ALCOHOL:	13.1%
ACID:	6.38g/L
pH:	2.97
SUGAR:	Dry 1.8g/L
CLOSURE:	Stelvin Lux
COLOUR:	Vibrant with pale green

Vinification

Grapes are harvested just before the natural acid levels begin to drop, almost always coinciding with a peak in varietal flavour development. In order to avoid any colour or phenolic pick up, the Pinot Gris grapes are hand harvested and then whole bunch pressed. The resulting juice is incredibly soft with vibrant green colour, fresh aromatics and great persistence. Using yeasts selected for their ability to highlight aromatics, the juice is fermented in stainless steel vats. Once the fermentation is complete, the wine is filtered and kept cool prior to bottling.

Nose

Highly aromatic with an abundance of unique varietal elements lifting from the glass. Fragrant citrus blossom, lemon grass and corella pears create a heady perfume that lures you in.

Palate

Instant flavour impact on front palate with rich lime and red apple flavours, building to a peak through the middle palate. Vibrant natural acid lifts the fruit flavours giving freshness and great persistence to the palate. True to style, the wine leaves your palate cleansed with delicate, spicy lemon grass lingering, leaving you wanting more.

Food Match

Try it with creamy pasta, oily fish and chilli infused seafood.

Winemakers Comments

“Wine drinkers can be forgiven for being confused about the stylistic differences between Pinot Grigio and Pinot Gris. Simply put, Pinot Grigio originated in Northern Italy, where they harvest the grapes earlier and avoid over working the juice, in order to retain the fresh varietal flavours and structure in the resulting wine.

Pinot Gris originated in France and these wines tend to be richer and more complex, often with an oak influence and can have a grey or pink hue.

The 2013 Alta Pinot Grigio is very true to its intended style.”

