

## PINOT GRIGIO 2018

**“crackerjack” colloq. adjective. exceptionally fine or expert.**

**noun. an exceptionally fine thing or person.**

*The Australian Concise Oxford Dictionary – Third Edition*

**Grape Variety:** Pinot Grigio

**Region:** Victoria

**Harvest Date:** Late January – mid February 2018

**Wine Specifications:**

**Alcohol:** 12.5%    **pH:** 3.29    **Acidity:** 5.20 g/L    **RS:** <2.0 g/L

**Vinification:** Cool natural fermentation in stainless steel vats until halfway through, then inoculated with a yeast selected for its ability to emphasise floral and citrus characters. Following fermentation, the wine was fined and bottled.

**Winemaker’s Comments:**

**Colour:** Medium straw.

**Nose:** Ripe pear and citrus notes with hints of orange blossom and macadamia.

**Palate:** A weighty and complex wine with ripe nectarine and peach flavours and a long, crisp finish.

**Cellaring Potential:** Ready to enjoy now, the wine will also develop more intense aromas and flavours over three years.

**Ideal Food Matches:** Perfect all types of seafood or a spicy Asian curry.

