

La La Land

W I N E S



PINOT GRIS 2016

In a secret wonderland, a place of vines and sun
Grows a grape with two names, not just simply one
The Italians sip Pinot Grigio, the French quaff Pinot Gris
But we say drink La La Land – so pour a glass and see!

Grape:
Pinot Gris

Where:
Victoria, Australia

Colour:
Straw

Smells Like:
Fresh pear, summery tropical
fruit and zesty citrus.

Tastes Like:
Light and fresh, crunchy nashi
pear, ripe peach and hints of
zingy, refreshing lemon &
lime. Dry, textural and
delicious!

When to drink:
Enjoy now or if you can hold
out, cellar well for the next two
years.

Ways to enjoy La La Land:
Best discovered with food
and fantastic folk. Goes
down nicely with sushi, fried
chicken or a hot and spicy
Indian curry.

How:
Cool ferment in 80%
stainless steel and 20% old
French oak barrels, with
selected yeast to emphasise
the rich fruit. A bit of lees
stirring for texture, but very
little intervention necessary!

Technical bits:
Alc: 13.5% pH: 3.39
Acidity: 5.6g/L RS: 1.0g/L

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