

# PINOT GRIGIO | LIMESTONE COAST

## WINEMAKER COMMENTS

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An amazing opportunity to make a juicy Pinot Grigio from one of the oldest regions in the South of Australia - the Limestone Coast. Brightfully delicious and as crisp as your next powersuit.

## REGION

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Limestone Coast, South Australia

## THE LOW DOWN

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Hand picked at 13 Beaumé at the crack of dawn to retain freshness. Fruit was whole bunch pressed and gently squeezed to avoid any colour or phenolic pick up. Juice was then transferred via chiller to stainless steel ferment tank/vessel. Ferment was 10 days, temperature 12-15C. No malo, no oak - zip, zero.

## TASTING NOTE

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Gorgeously aromatic - think honeysuckle blossom, fennel and freshly cut pear. On the palate, mouthfilling honeyed spiced poached pears and granny smith apple skin, balanced with brilliant crisp acidity. It has great length and a vibrant minerality with a subtle grapefruit tang. Vibrant, floral, citrus.

## FOOD MATCH

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As a stand alone, Pinot Grigio is always a great aperitif, but you can never go wrong pairing with fish or shellfish. Think seafood risotto or even sashimi.



LIMESTONE COAST SOUTH AUSTRALIA

PINOT GRIGIO

vibrant • citrus • floral