

FOUR SISTERS

Pinot Grigio



Variety: Pinot Grigio

Vintage: 2016

Alcohol: 13.5%

Best Consumed: 2016 - 2020

Vineyards: Fruit is sourced from several individual vineyard locations. Vineyard sites are carefully selected to ensure the fruit produced has the appropriate flavour profile and retains refreshing acidity.

Vintage Conditions: The 2016 growing season was very hot and dry in the Inland Vineyard areas, especially pre-veraison, which is highly unusual. It was the hottest summer on record for many regions. There were only 1 or 2 Rain days each month in September to December, but then 10 to 25 mm fell in just a few hours in late January, causing flash flooding and increasing disease pressure just as the grapes were finishing ripening. However hot and dry weather following this rain event meant that fruit was harvested in good condition although tonnages was down compared with early estimates.

Winemaking: The fruit was picked then crushed during the cool of the night to ensure retention of the fresh varietal characters and preservation of fruit flavour.

After crushing the must was pressed, fined and clarified prior to cool fermentation for 2 - 3 weeks with ester enhancing yeasts. Post fermentation the wine was stabilised, filtered and blended for bottling.

Tasting Notes: Scents of pear, white peach and perfumed apricot beautifully balanced with flavours of honeysuckle, melon and delicate gooseberry create an easy to drink and truly enjoyable wine. Unlike the richer and fuller bodied Pinot Gris styles, this light and refreshing wine has a hint of minerality and a fresh, crisp finish.

Food Match: An ideal match with char-grilled seafood or salmon fillets with a light Summer salad!

Be yourself
everybody else is already taken.

