

# COUNTERPOINT

## PINOT GRIGIO

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### GRAPE VARIETIES & SOURCE:

Pinot Grigio ex South Australia

### WOOD DETAILS:

NIL

### VINTAGE CONDITIONS:

A very hot December meant careful irrigation management was required to build the protective canopies for our Pinot Grigio. However, the harvest period from late January through February was blessed with mild days and cool nights contributing to wonderful freshness and acidity in our Pinot Grigio grapes.

### WINEMAKING/VITICULTURE:

This wine is made by 100% natural (or wild) fermentation. These Pinot Grigio grapes, and the indigenous yeast that transformed them into wine, have created layers of flavour and richness. After fermentation the wine was left on yeast lees for three months and stirred every week to imbue a complexity and creaminess to the wine and a richness to the palate.

### TERROIR/SITE:

Situated on the banks of the Murray River, our vineyards produce grapes perfect for fresh and varietal wines. The Pinot Grigio is grown on a range of red sandy soils over limestone. Carefully controlled irrigation of these individual sites promotes well-balanced canopies so that the fruit ripens in dappled light allowing optimal fruit flavour to develop.

### TASTING COMMENTS:

Colour: Pale straw.

Aromas: A heady mixture of feijoa, apple skin and poached pear with hints of cinnamon and tea rose.

Palate: Medium bodied with flavours of poached pear and cinnamon. Soft and supple in a drinkable way, yet with enough weight and texture to match an array of dishes such as Asian shredded chicken salad with crushed roasted peanuts or for a vegan option try it simply with an avocado, halved, the seed cavity filled with spicy Mexican salsa of blackbean, capsicum, tomato, cucumber, red onion, chilli and lime to match an array of dishes.

TOTAL ACIDITY (g/L):	5.05
pH:	3.26
ALCOHOL (%v/v):	12.5

