

COUNTERPOINT

PINOT GRIGIO

Counterpoint by definition, is the formation of a pleasing or notable contrast from one element to something else. With no fuss and no mystifying wine jargon, these wines amplify the outstanding quality of the grapes to produce simply great fruit flavours

Grape Varieties & Source

Pinot Gris ex South Australia

Harvest Date

February & March 2022

Vintage Conditions

Growing conditions for vintage 2022 began with a mild Spring & flowering period which helped produce an even set in our Pinot Grigio vines. The mild but dry harvest period with cool nights meant that our Pinot Grigio vines produced grapes with excellent flavour, depth and freshness which we were able to capture and bring into the winery.

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.

Tasting Comments

Pale straw in colour. A heady mixture of feijoa, apple skin and poached pear with hints of cinnamon and tea rose. 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.

Alcohol %	12.5
Total Acidity (g/L)	5.24
pH	3.1
Residual Sugar (g/L)	3.31

