

sticks  
YARRA VALLEY

## tasting notes

### 2019 PINOT GRIGIO

Variety  
Pinot Grigio

Geographical Indication  
Yarra Valley + King Valley

Vintage  
After experiencing a dry, cold winter, a warm October and December saw the growing period excel quicker than normal. Short and compressed. December rains provided aid for a good start to fruit development. Some extreme heat in January pushed ripening along a little quicker without losing its natural acidity.

Winemaking  
Hand harvested fruit from Coldstream, Yarra Valley and King Valley. The fruit was loaded directly into the press with no additions for overnight settling, before 'hard' racking the cloudy juice off to tank for wild ferment. The wine was then managed on lees, with some lees stirring, for between 5 and 7 months post fermentation and then prepared for bottling.

Analysis  
Alcohol 13%  
pH 3.13  
Acid 6.0g/L  
Sugar dry

Tasting  
green bell pepper on the nose followed through by guava and hints of lavender.

Attractive white florals, nashi pear, and preserved apple.

Crisp yet generously textured white with refreshing acidity spice and a cleansing long finish.

