



Zesty - Vibrant - Vegan Friendly

PINOT GRIGIO 2024

Zippy, zesty, minerally, pear-y, blossom-y, and other similarly evocative words with a ‘Y’ tacked on the end. Bright and fresh but with texture too, our lip-smackingly delicious grig is an all-year-round, all-peeps-round crowd-pleaser.

VINTAGE

Vintage 2024 started with a warm and dry winter. The early part of the the growing season was also stable and consistent until significant rainfall in January. Overall, the 2024 season saw a greater rainfall average than vintage 2023. However, the warm, dry weather in February and March allowed the vines to dry out ready for picking mid-February. The vintage 2024 fruit profile is complex and intense.

WINEMAKING

Pressed to stainless steel tank. Clear juice was then racked to tank and some old barrels for fermentation. Post-fermentation, wine matured on lees for 8 months. The tank portion brought freshness to the wine, while the small barrel portion produced some texture.

NOTES

White Blossom, nashi pear.
Green Apple, mineral. Vegan Friendly.

SPECS (UPDATED)

Alcohol 12.5% | PH 3.4
Acid 5.2g/L | Sugar 1.3g/L

PAIRING

Grilled scallops & snapper fillets or superb on it’s own.

REVIEW - 92 POINTS

“Delicately expressed on the nose, showing green pear, nectarine, lemon peel and jasmine aromas, followed by a light and vibrant palate displaying elegant weight and fine flow, finishing crisp-dry and lingering” (2022 vintage)-Sam Kim