

ENDLESS SUMMER

2016 Adelaide Hills Pinot Grigio

Grab

Deliciously refreshing and overflowing with thirst quenching drinkability.

Spiel

Girls and boys, this Pinot Grigio won't leave you high and dry this summer. It's deliciously refreshing, overflowing with apples, limes and thirst quenching drinkability. Crank up the tunes. Good times.

Colour

Pale straw, with tinges of green

Bouquet

Green apples and limes

Palate

Apple and lime flavours dominate on a zesty, zingy palate. Lip smackingly refreshing!

Grub Match

A bucket load of seafood

Cellaring

Drink up!

Vintage

A condensed vintage with full fat flavour! Déjà vu?! A warmer than usual spring and early summer led to quick healthy growth and a good fruit set. Together with a dry season, this led to an early start to vintage despite mild conditions and welcome rainfall in January. As a result, although harvest progressed quickly, phenology kept pace with sugar levels, leading to full flavoured wines with good acidity and ripe tannins. The hallmark of the vintage is its consistency across the board (reminiscent of 2012). A fantastic follow up to 2015. Same same but different!

Vineyard

Nigel's Pinot Grigio vineyard is near Gumeracha in the central Adelaide Hills - 348m above sea level on clay with shale.

Vinification

The aim throughout the fruit processing stage is to preserve the fresh flavours by gentle handling, and by keeping the fruit and juice as cool as possible. The fruit is crushed as soon as it arrives at the winery and the free run juice drained off immediately. This is then fermented by a neutral yeast strain at low temperatures of 12-15°C so that the wine maintains primary fruit aromas and flavours. Throughout the process the aim is for minimal handling, and attention to detail, ensuring that the delicate aromatics are not compromised. Fermented to dryness, this wine was filtered and bottled soon after vintage in June 2016.

