

LONG FLAT

Pinot Grigio

| 2008 |



There's nothing like a relaxed chat with loved ones or friends, especially over a glass of our Long Flat Pinot Grigio. It makes us think of warm summer afternoons and gentle breezes.

Viticulture

The fruit was selected from multiple vineyards in the Riverina district. The regional conditions preceding harvest were warm and dry with cool nights. There was adequate water to allow the grapes to develop full berry size and flavour yet maintain natural acidity in the fruit. The warm dry summer allowed fruit to ripen early and fruit was harvested in the cool of the night in ideal conditions for Pinot Grigio.

Winemaker's Comments

Fruit was transported to the nearby winery where cool juice settling and a quick controlled start to ferment followed. Fermentation occurred between 13-15C in Stainless steel vessels Following ferment the wine was filtered off yeast lees to ensure the wine retained its fresh varietal characteristics. Pale yellow in colour, the bouquet is reminiscent of a fruit salad of tropical fruits, pears and green apple with a nice floral lift and some honey undertones. The crisp and lively palate displays apples and citrus fruit with a lingering pear skin finish

Technical Information

Harvest : February 2008
Alc / Vol : 12.0%
Total Acid : 6.09g/l
PH : 3.29