

# WILD OATS



## 2008 Pinot Grigio

Varietals: 100% Pinot Grigio (Gris)  
Region: 50% Currency Creek SA,  
30% Alpine Valley VIC, 10% Orange NSW,  
10% Great Southern WA

Wild Oats, the yacht, is the Oatley's interpretation of innovation, outstanding performance and ultimately, success. With Wild Oats, the wines, we are aiming for a similar result – exciting, great value wines that over deliver on taste and quality.

Pinot Grigio (meaning 'grey pinot' in Italian) is fast growing in popularity, something that would surprise many Europeans as it's been a big seller there for decades. The most popular style is light, lower in alcohol and generally easy to drink. Try this wine and you will see why.

Wild Oats Pinot Grigio is made in the true 'Pinot Grigio' style; medium bodied, crisp and with a spicy aroma.

### Winemaking notes:

Whilst we were aiming for a more Italian reflection of this beguiling grape, we tried to also capture varietal fruitiness, some texture along with the lively, zesty nature of the natural acidity. Produced with not so much of a whiff of oak, this is a delightful alternative to Chardonnay and with its inherent fruitiness, a great substitute for Sauvignon Blanc.

### Vital Statistics:

Alc/vol: 13.5%  
RS: 2.4g/L  
pH: 3.35  
TA: 6.5g/L  
Closure: Stelvin+ screw cap Lux

ROBERT OATLEY  
VINEYARDS