



Classic Hilltops Pinot Grigio

Drink Now – 2026 | Serve Chilled

The Series

The Hungerford Hill Classic wines are from the best regions of New South Wales. The wines showcase both their varietal and regional personality with clarity and intensity; they are versatile and compliment food.

The Wine

Pinot Grigio from the cool climate of Hilltops near Young NSW, is a distinctly aromatic. The small dark berries produce a refreshing white wine redolent of nashi pear and red apple, the pallet is delicately textured and bright.

Winemaker's Notes

Pale, vibrant and light bodied with crunchy texture. The plate showcases fresh orchard fruits, subtle spices with fresh stone fruit. The cool harvest has allowed the fruit to be highlight by greater acidity in 2021.

Food Match

Oysters, sashimi, fried fish, fried chicken, salads.

Accolades

The Real Review – Aaron Brasher 90 Points

A slight blush of bronze in the glass. Aromas of pear, nectarine, vanilla, white flowers and spice. Textured and layered on the palate, ripe pear, stone fruit and citrus. Plenty of tangy acidity, good length and mouth-feel, heading more towards gris in style, but a smart wine



Colour
Pale & light yellow

Aroma
Stone fruits, apple & pear

Palate
Light & refreshing with texture and layers of stone fruit, nashi pear & red apple

Vintage
2021

Country of origin
Australia

Geographical indication
Hilltops NSW

Oak treatment
Nil

Vine age
30+ years

Soil type
Granite & Basalt

Technical Analysis
Alcohol: 13%
Standard drinks: 7.7
Acidity: 3.44


**For all wholesale
enquires please
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The estate. The passion. The wine.

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