risky business

fine wines

2023 G - Luxe - King Valley , VIC

From our first vintage in 2013, risky business wines have been produced from selected low intervention vineyards, then hand-made using small batch winemaking techniques. Our wines bring together the vision and decades of experience of grape grower and Viticulturist, Rob Quenby. The viticultural business gives Rob an opportunity to pre-select the best parcels from these great vineyards to use in the risky business range.

Partners Rob Quenby, Viticulturist and John Waldron, Vintner

Production 300 dozen . Small batch winemaking Cool King Valley vintage conditions suit our delicate G- Luxe White

Winemaker Warren Proft

A fragrant sensory journey with a silken texture and deliciously lingering fruit and floral finish

Colour: Pale lemon with green hues.

Aroma: Apple, ripe pear and tropical flavours like guava and lychee.

Palate: Palate has good volume up front and a silky texture.

A Dry White , 0.34 grams p/l of RS.. Delicious fruit sweetness gifted from the Gewurtztraminer Fruit Source: King Valley Vic

Pinot Gris 45%, Arneis 34%, Gewurtztraminer 21% **Bottled**: June 2023

Alc = 13 % .pH 3.23 .TA = 6.1 g/L .G + F = 0.34 g/L

picked and pressed individually then

Fermented together in stainless . Settled , then a short time on lees, finally an early bottling for freshness . Pinot Gris , Arneis and , Gewurtztraminer are the selected varieties for the contribution of fruit flavour , structure , mouthfeel .

risky business

RISKY BUSINESS WINES (Bennett Street Distributors) 49 Bennett Street, East Perth WA 6892 John Waldron : 0457 482 957





A Dry White , 0.34 grams p/l of RS.. Delicious fruit sweetness gifted from the Gewurtztraminer Pinot Gris 45% Arneis 34% Gewurtztraminer 21% Bottled: June 2023 2023 National Cool Climate Wine Show SILVER MEDAL 90/100 2023 Risky Business G- Luxe

A fragrant sensory journey with a silken texture and deliciously lingering fruit and floral finish

Picked and pressed individually then fermented together in stainless.

Settled, then a short time on lees, finally an early bottling for freshness.

Pinot Gris, Arneis and, Gewurtztraminer are the selected varieties for the contribution of fruit flavour, structure, mouthfeel.