



KILLIBINBIN

2023 SPUNKY PINOT GRIGIO

Take one form and turn it into something greater,
something that mesmerizes with passionate purpose.
The shining Killibinbin is hypnotic and alluring...
Thrilling

2023 VINTAGE CONDITION

The 2023 vintage started with quite a dry July. However, under the influence of La Niña, we experienced above average rainfall from mid-late winter and spring. Spring was cool and windy leading to some uneven flowering and therefore some lower than average yields. The ripening period was cool leading to a later than normal harvest. While sugar levels remained fairly low, flavours were good and there was no evidence of green-ness. Overall, wines from the 2023 vintage will be lower in alcohol than normal but with great flavour and depth. I believe they will be long lived due to the retention of natural acidity.

Appearance: A pale straw color with subtle hints of green, reflecting its freshness and vibrancy.

Aroma: The nose is greeted with an enticing and delicate bouquet. Ripe pear and green apple take center stage, offering a crisp and inviting fruit aroma. Subtle notes of citrus, such as lemon and lime, add a refreshing zing to the aroma. A hint of white flowers and a touch of minerality contribute to the wine's overall elegance.

Palate: On the palate, this Pinot Grigio delights with its light to medium body and lively character. The ripe fruit flavors from the nose come to life, delivering a burst of juicy pear and green apple. The wine's vibrant acidity invigorates the taste buds, providing a refreshing and mouthwatering experience.

Finish: The Pinot Grigio leaves a clean and lingering finish, with the fruit flavors slowly tapering off, leaving a subtle hint of citrus and a refreshing aftertaste.

Food and Wine Match: Its bright acidity and lively character make it an excellent match for seafood dishes, such as grilled shrimp, oysters, or seafood pasta. The wine's refreshing profile also complements light salads, fresh vegetable dishes, and appetizers.