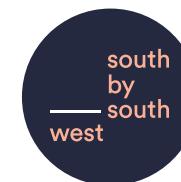




## 2024 PINOT GRIGIO



In our quest to continue with more Italian varietals and Italian styled wines, we were fortunate to again work with our partner grower in Pemberton to continue to make this wine from fruit we grafted in 2020. 2022 was the first year of fruit production which allowed us to make our very first Aussie styled Pinot Grigio, and now in 2024 with the vineyard at its third fruit we believe we have refined this wine further which has allowed us to play homage to the Pinot Grigio styles of northern Italy, whilst giving it our new world spin. We are excited to watch this fruit parcel and wine continue to grow and come of age with each vintage.

### VINTAGE & VITICULTURE

Well after coming off one of the more extended vintages in 2023, vintage 2024 brought us the opposite! Vintage 2024 has certainly been the earliest and quickest on record. Fruit was harvested four weeks earlier than the 2023 vintage! This was due to an unusually warm November and the increasing temperatures and lack of rain through the Summer harvest period.

The dry conditions kept disease pressure in the vineyard down, however vineyards we did notice slightly lower yields across our parcels in addition to smaller berry sizes, smaller bunches, dehydration and some shrivel. The Pinot Grigio was of a similar story, but the least affected of all the varietals we dealt with in 2024.

The early start wasn't a great concern for us as it has timed in with our Margaret River harvests and a spectacular Marri blossom which is kept the bird pressure down. In general, harvested fruit had epic concentration with slightly higher sugar levels, but strangely so with higher acid levels as well keeping it fresh and vibrant. Although record breaking in a number of areas, 2024 was yet another solid Western Australian vintage, but with a slightly different story, and those vintage conditions that give us vintage variation is what we love to show in our South by South West wines.

The fruit for the 2024 Pinot Grigio continues to come from a single vineyard site in the Middlesex area of Pemberton and is the third fruit following grafting. The fruit was machine harvested on February 12 and also includes approximately 10% of co-harvested Pinot Blanc in the parcel.

### WINEMAKING

The fruit was chilled and pressed off skins in a bladder press after 8 hours of skin contact with the free run portion going to a stainless steel tank and inoculated with a natural yeast for fermentation. The pressings were then barrelled down after settling, to provide extra texture and weight. Maturation in these vessels was for three months, prior to being lightly fined, filtered and then bottled to preserve the aromatics and freshness of this wine.

### APPEARANCE, NOSE & PALATE

In a glass this wine presents with a very pale straw / copper colour. On the nose it displays an orchard fruit dominance with gentle citrus aromatics. The palate expresses fresh pear and honeysuckle characters and has a lasting mouthfeel.

<b>Region</b>	Pemberton
<b>Alcohol</b>	13.0%
<b>Drinking Best</b>	2024 - 2026