

2024 Pinot Grigio King Valley

12.5% Alc/vol

Clean and crisp and refreshing. Hints of Fennel blossom, lemon zest and pear.

Eat: Anything from delicious salads to fresh seafood.

Victoria's Alpine regions are capable of producing wines of great length and freshness. With cool nights and warm days the grapes are able to ripen gradually and retain a crisp finish produced by the naturally high acid levels. The soils are the broken-down bones of Victoria's high-country, eroded over millennia, which produce subtle but complex wines that are beautifully balanced and finely structured. Perfect for Pinot Grigio.

After pressing into stainless steel tanks, the juice was allowed to fermentation slowly to preserve fruit character and freshness. The wine was chilled immediately when dry to prevent malo-lactic fermentation and to capture the lovely subtle characters of lemon zest and pear.

Refreshing and dry, like a summer breeze on a hot day.

Hints of basil, lemon curd and an undertone of pear and hazel nuts embraced by bright acidity giving it a fresh finish.

