



Lucy & Alice Pinot Gris 2024

Region: Limestone Coast

Tell me more:

Pinot Gris and Pinot Grigio both refer to the same grape variety which is grey in colour. However, that's where the differences end, Pinot Grigio is the Italian style which is picked earlier for a crisper, more acidic finish. Pinot Gris, on the other hand, is named for the French style in which the grapes are picked later, for a slightly sweeter and more floral wine. This year we have left the skins on a little longer to get that slight pink tinge.

Vignerons Comments:

This one is named after our two beautiful daughters "Lucy & Alice"

Style & Character:

Fruit forward, intense fresh pear on the nose, and peach and gala apples on the palate.

Flavour Profile:

This packs a punch with flavour – intense fresh pear on the nose, and peach and gala apples on the palate. Really low levels of residual sugar, but still a long flavour left in the mouth long after the wine has moved further south. Winemakers love to tinker with acid, adding more flavour; this has had no added sugar, as we didn't want to mess with it's delicate structure.

Look out for:

Pear, apple, melon and lychees

So how do I serve it?

Preferably in a glass and lightly chilled around 6-8 degrees

What pairs well with this?

Crispy pork roll with honeyed Granny Smith apple stuffing. Also pairs well with salmon, as well as a range of Thai foods.

How long will it last?

Pinot Gris is best enjoyed from a freshly opened bottle. However, when stored correctly it can last for about 3 days

Also good to know:

- This wine is Vegan friendly
- Has low levels of residual sugar
- Below organic levels of sulphur