



FIRST DROP

- W I N E S -

ENDLESS SUMMER

2023 ADELAIDE HILLS PINOT GRIGIO

DELICIOUSLY REFRESHING AND OVERFLOWING WITH THIRST QUENCHING DRINKABILITY.

Pinot Grigio loves the Australia endless summer. It is the perfect partner to our relaxed lifestyle & diverse cuisine....this one has thirst quenching drinkability!

COLOUR

Pale Straw.

BOUQUET

Nashi pear, pink grapefruit blossom with delicate tropical notes

PALATE

Summer pear, lime and grapefruit zest flavours on a sherbet crisp palate.

CELLARING

Drink up!

VINTAGE

Average winter rainfall initiated a healthy bud burst. Spring was also relatively cool & windy which lead to some prolific canopy growth in parts of vineyards but also later than usual flowering. Mild summer conditions allowed the vines to continue thriving and growing, leading to the later timing of veraison. The season has shown vibrancy of aromatics in whites and lovely spice and flavour intensity in red varieties.

VINEYARDS

Kuitpo in the southern Adelaide Hills - 365m above sea level on clay with shale.

Kersbrook in the Adelaide Hills - 340m above sea level on complex sandy clay loams with shale.

VINIFICATION

The aim throughout the fruit processing stage is to preserve the fresh flavours by gentle handling, an by keeping the fruit and juice as cool as possible. The fruit is crushed as soon as it arrives at the winery and the free run juice drained off immediately. This is then fermented by a neutral yeast strain at low temperatures of 12-15°C so that the wine maintains primary fruit aromas and flavours. Throughout the process the aim is for minimal handling, and attention to detail, ensuring that the delicate aromatics are not compromised. Fermented to dryness, this wine was filtered and bottled soon after vintage in May 2023.



12.5% Alc