

# LITTLE helper...

## 2016 PINOT GRIGIO King Valley

Pinot Grigio is the Italian name for the French varietal Pinot Gris. The crisp Pinot Grigio style from Northern Italy is to pick the grapes earlier producing a racy and savoury style with a beautiful underlying mineral acidity.

### TASTING NOTE

The 2016 Pinot Grigio has been made to reflect the Italian expression of this grape variety. The nose offers up an abundance of fresh Nashi pear, melon and citrus notes. It displays flavours of melon, Granny Smith apple along with subtle fig. The palate has a bright acid backbone that is delicious right through to a balanced finish.

### FOOD

Match of the vintage: Antipasto platter with Veneto Salami, Prosciutto, Bocconcini, Marinated olives, Sun dried tomatoes, Marinated mushrooms, Dips, Quince paste, Grissini sticks and Sourdough.

### MUSIC MATCH

'The Beautiful Ones. Beyonce's cover of Prince song.

### REGIONS

The King Valley is one of Australia's most exciting and emerging wine regions. Home to the most picturesque and unspoilt valley in Australia, King Valley benefits from a cool climate with extremely varied terrain, that ranges from snow-capped Alps to sun baked fields.

### THE SEASON

The 2016 growing season was basically a dry, warm vintage. Yields were moderate with strong agreement on the vibrant aromas and intense flavours in white varieties. Time will define the standouts of the vintage, but the early indication is that the Pinot Grigio is displaying freshness and vibrancy coupled with a great acid backbone and intensity of flavour.

### WINEMAKING

The fruit for the 2016 Pinot Grigio was picked in late February at 11.3° baumé. The grapes were picked in the early morning, pressed off skins into tank for fermentation with high solids to provide complexity and texture while still retaining fresh flavours. Once in tank, fermentation with high solids content at 14.0°C ferment temperature was completed slowly over 4 weeks. This allowed retainment of fresh aromas and flavours while providing creamy texture and mouthfeel. The wine was left on yeast lees with weekly stirring to protect the freshness of the wine and adding further complexity. The wine was bottled under screw cap.

### ANALYSIS

Alcohol 12.5% v/v, pH 3.22, TA 6.97g/L, RS 3g/L.

### PACKAGING

750ml, 12 bottles per case

