



2015 WHITE LABEL PINOT GRIGIO

Tasting Note

This wine is a pure expression of Pinot Grigio in the classic dry Italian style. Light and lively, it is instantly redolent of freshly picked pears, with a delicate aroma of jasmine. Its clean, lifted flavours are alluring but not over-powering, and its crunchy acidity gives the wine a mouth-wateringly crisp finish. Ideal as an aperitif, this wine can also be enjoyed with light, fresh dishes such as salt and pepper calamari or ceviche.

Varietal: Pinot Grigio

Vintage: 2015

Region: Adelaide Hills

ALC/VOL: 12.5%

Winemaker: Peter Leske

The Vineyard

Our white wines are all made in the cooler climate of the beautiful Adelaide Hills. Fruit for both our still and sparkling Pinot Grigio wines is sourced from a single vineyard site in the Lobethal district. Just to the east of the township lies a gently sloping valley dotted with vineyards and cattle pastures, and it is in this valley that the Glendehal Vineyard is located. The fruit is taken from two adjacent blocks - one south facing and the other east, the perfect aspects for the production of elegant, aromatic whites.

Winemaking Notes

Our sole aim is to highlight the delicate but distinctive fruit characters of cool-climate Grigio, and for this reason we do not pursue extended lees contact or barrel work. Fruit is night harvested and gently pressed, before being racked to stainless steel tanks. Bottling took place in early August 2015.

Vintage Overview

Despite the threat from January's bush-fires, the 2015 vintage has been hailed as the best of the last decade. Warm days, cool nights and minimal rainfall ensured optimum conditions for the development of the fruit, leading to outstanding quality and yields.

Accolades & Reviews

N/A - NEW

