



Audrey Wilkinson.

SINCE 1866



Pinot Grigio

Vintage Conditions

The 2023 vintage began in New South Wales with a cool and wet growing season with above average rainfall in Spring. These wet conditions increased disease pressure which was carefully managed with good vineyard practices. The cool conditions continued into late December and early January but the wet weather cleared to sunnier than usual days.

Near perfect ripening conditions resulted in wines that have intense flavours, whilst maintaining freshness and natural acidity.

Winemakers Notes

The fruit for this wine was selected from a premium cool climate vineyard in the Orange region of NSW. The grapes were immediately transported to our winery in Pokolbin where it was gently pressed. The juice was then cold settled for 2 days and then the clean juice racked off lees.

Fermentation was conducted at cool temperatures of 14—16°C for 15 days in stain-less steel with an aromatic yeast strain. The wine was then lightly fined with skim milk, filtered and bottled early to retain freshness.

Tasting Notes

Colour

Pale yellow with light green hues.

Bouquet

A lifted nose of apple, pear and lychee with hints of spices.

Palate

The palate is juicy and fresh with nashi pear and nectarine flavours with a crisp and balanced finish.

Vintage

2023

Region

Orange

Cellaring

Enjoy now.

Tech Data

Alc. 12.5%
TA 6.3g/L
pH 3.19

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P: 02 4993 3600 F: 02 4998 7824
E: sales@audreywilkinson.com.au
W: www.audreywilkinson.com.au
www.agnewwines.com.au

