

CLOUDST

TASTING NOTES

2021 PINOT GRIGIO

A street worth walking down. Quintessentially Australian. It's where we've been, it's where we're going and the story that connects us. Grab a glass and stay a while. Welcome to Cloud St.

VINTAGE	REGION
2021	Victoria

TASTING NOTE

Light straw in colour. The wine showcases zesty citrus notes, complemented by a striking acid line. Nashi pear, and stone fruits follow to result in a delicate but varietally aromatic wine.

THE GROWING SEASON

Cool balanced temperatures and plentiful sunlight throughout the growing season provided a long even ripening period for fruit, optimizing yield and quality. Cool and dry days from veraison to harvest extended ripening allowing us to grow aromatic and intensely structure wines, showcasing varietal character and intensity.

WINEMAKING

Harvested in the cool of the night to retain natural acidity and varietal character, the fruit was then de-stemmed, crushed and pressed. The wine was then fermented at 13-14 degrees in stainless steel tanks to retain acidity and freshness whilst still obtaining varietal aromas. Lees stirring followed to create mid palate complexity and mouth-feel before being bottled. Vegan.

FOOD PAIRING

As a stand alone, Pinot Grigio is always a great aperitif, alternatively pair with fish or shellfish.

VEGAN FRIENDLY