

CLOUDST

TASTING NOTES

2026 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
2026	Victoria

TASTING NOTE

Light straw in colour, this wine shows lifted aromas of green apple and juicy pear, complemented by a twist of citrus. Gentle floral hints and bright acidity give way to a clean, mineral finish.

THE GROWING SEASON

Favourable growing conditions, combining cool temperatures with ample sunshine, delivered a long and consistent ripening window that supported both balance and quality. Dry conditions late in the season preserved aromatic intensity and structure, leading to a Pinot Grigio that is fresh, pure and expressive.

WINEMAKING

Harvested during the cool of night to protect freshness and varietal purity, the fruit was destemmed, crushed and pressed. Cool fermentation in stainless steel (13-14°C) captured bright acidity and lifted aromatics. Time on lees added texture and palate weight before bottling. Vegan.

FOOD PAIRING

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

VEGAN FRIENDLY