

2025 PINOT GRIGIO | FLEURIEU

WINEMAKER COMMENTS

An amazing opportunity to make a juicy Pinot Grigio from one of the oldest regions in the South of Australia - the Limestone Coast. Brightfully delicious and as crisp as your next powersuit.

REGION

Fleurieu, South Australia

THE LOW DOWN

Hand picked at 13 Beaumé at the crack of dawn to retain freshness. Fruit was whole bunch pressed and gently squeezed to avoid any colour or phenolic pick up. Juice was then transferred via chiller to stainless steel ferment tank/vessel. Ferment was 10 days, temperature 12-15C. No malo, no oak - zip, zero.

TASTING NOTE

Beautifully aromatic with delicate notes of honeysuckle, fennel, and freshly sliced pear. The palate offers layers of spiced poached pear and a touch of honey, lifted by the crisp bite of Granny Smith apple skin. Bright acidity brings balance and energy, while vibrant minerality and a hint of grapefruit zest carry through to a long, citrus-laced finish. Vibrant, floral, citrus.

FOOD MATCH

As a stand alone, Pinot Grigio is always a great aperitif, but you can never go wrong pairing with fish or shellfish. Think seafood risotto or even sashimi.



FLEURIEU SOUTH AUSTRALIA

PINOT GRIGIO

vibrant • citrus • floral