

2026 PINOT GRIGIO | LIMESTONE COAST

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

Limestone Coast, South Australia

THE LOW DOWN

A fantastic 2026 season produced fruit with bright flavour and natural freshness. Harvested in the cool of the night and early morning, the fruit was gently pressed before a long, cool fermentation in stainless steel. No oak, no malo, just a fresh, vibrant Pinot Grigio that lets the fruit do all the talking.

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.



LIMESTONE COAST SOUTH AUSTRALIA

PINOT GRIGIO

vibrant • citrus • floral