

TAR & ROSES

2025 PINOT GRIGIO

GEOGRAPHICAL INDICATION

100% Victoria

VINIFICATION

The grapes were machine harvested, crushed and pressed through an air bag press in the protective presence of SO₂. Cold tank fermentation was undertaken at between 12 – 14 degrees Celsius. Post ferment the wine was protein and cold stabilised and before being prepared for bottling.
Bottled July 2025.

ANALYSIS

Alcohol 13.8%
pH 3.22
Acid 5.77g/L
Sugar <1 mg/L

COLOUR

Rose gold

NOSE

Sweet fruit Danish with ripe yellow peach and pears, touch of citrus pith and hints of lychees on the nose.

PALATE

The palate is generous with classic Grigio mouth coating viscosity. Pears with a hit of something tropical flow across the palate, well balanced and long with a soft acid line.

WINEMAKERS COMMENTS

The 2025 Vintage was warm and dry. Tighter market conditions have seen us lose vineyards which have had to be replaced by newer locations. This year more fruit was sourced from the Alpine Valley/ North East regions of Victoria than previously which has balanced out the warmer vineyards from around Nagambie and the flatter country of Central Victoria. The higher altitudes allowing the fruit to develop the delicious classic fresh peach and pear like flavours while the warmer regions bringing the more tropical aromas of the flavour spectrum.

FOOD MATCH

BBQ'd King Prawns drizzled with lemon zest and olive oil.

