TAR & ROSES



2026
PINOT GRIGIO

GEOGRAPHICAL INDICATION

Central 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 10 to 15 degrees Celsius. Where possible the pressings and free run were fermented separately before being blended back with the free run for stabilisation prior to bottling.

ANALYSIS

Alcohol 13.6%
pH 3.36
Acid 5.91g/L
Sugar <1 g/L

COLOUR

Pale rose gold

NOSE

Lifted characters of tangerines, white nectarines and spiced apple sauce.

PALATE

The palate is a delightful mix of structure and flavour. Good viscosity with a slight phenolic grip complemented by citrus and spice notes.

FOOD MATCH

Chargrilled swordfish with a summer citrus salad.