PINOT GRIGIO

Here at [yellow tail], we know that great quality wine can be affordable and good fun too. We like our wines to be vibrant, flavorsome and approachable, making everyday moments even more enjoyable.

THE WINE

Pinot Grigio is an Italian grape variety that grows very well in Australia’s warm climate, creating wines of not only great drinking, but excellent for matching with food. This wine makes you feel like you’ve made a little trip to Italy when you drink it, without the long haul flights.

VINTAGE

2016

REGION

South Eastern Australia

HOW WE MAKE IT

[yellow tail] Pinot Grigio is made with grapes sourced from the highest quality vineyards. The fruit is harvested in the cool of night and transported to the winery where it is pressed and clarified. Particular care is taken throughout this process to avoid oxidation. The clarified juice is fermented at low temperatures by a selected yeast strain to preserve fruit intensity and freshness. The cold storage of the wine maintains the youthful character until it is bottled.

AROMA

[yellow tail] Pinot Grigio is delightfully fresh with aromas of pear, hints of green apples and a zing of citrus lime.

FLAVOR

The 2016 Pinot Grigio has a crisp, clean palate. A splash of passionfruit and subtle hints of pear lead into flavors of crisp green apples.

ENJOY

Serve lightly chilled as the perfect accompaniment to share dishes such as chicken salad, seafood skewers or a simple fruit platter.

Alcohol: 11.5% | pH: 3.25 | TA: 6.6g/L | RS: 10.5g/L