

Grapes: 100% Pinot Grgio.

Geographical Indication: King and Alpine Valleys, North East Victoria.

The Vineyard: This wine is a blend of fruit sourced from two unique sites in the King and Alpine Valleys in Victoria's north east. The first, Antonello, Buffalo Creek, Alpine Valleys. Planted in 1992 by brothers Stef and Pete, this vineyard produces pristine fruit with an abundance of natural acidity. The second, Eurangie Park, Cheshunt, King Valley. The uppermost vineyard in the King Valley. Grown by one of the best in the game, Richard Carson.

The Season: The 2022 season was wet! An incredibly wet winter, flowed into a wet spring followed by a very wet summer. Our growers worked tirelessly all season to ensure a successful vintage, in quality and yields. The rains ensured full, lush green canopies throughout the entire ripening season reducing stress on the vines. The consistent ripening temperatures produced fruit which retained beautiful natural acidity and optimised flavour development.

Winemaking: Grapes were harvested in the cool of the dawn, crushed and pressed. The juice was cold settled for 48 hours before being racked off solids and directly inoculated with a selection of aromatic yeast strains. Cold tank fermentation was undertaken between 11-14°C to retain the vibrant aromatics. Minimal fining on bottling.

Maturation: 100% stainless steel.

Filtration: Crossflow.

Bottling Date: 30/8/2022

Analysis: Alcohol 12.1% Acid 6.46g/L pH 3.38 Sugar 2.48g/L