



S. C. PANNELL  
WINEMAKER

# Pinot Grigio 2018

Pinot Grigio and Gris are one and the same grape - a mutant clone of Pinot Noir. Grigio meaning grey in Italian, while Gris is grey in French, both referring to the pinky grey colour of the grape when it is ripe.

The two most recognized examples of this variety are the crisp, crunchy northern- Italian Pinot Grigio and the rich, riper Alsatian Pinot Gris. Whilst not trying to emulate either, but leaning more towards an Italian style, I want this wine to taste like it comes from the Adelaide Hills: Natural, fruit-driven and pear-flavoured with 100% natural acidity.

## THE VINTAGE

The Adelaide Hills 2018 vintage was, thankfully, a gentle and kind affair. Good winter rain, late budburst and a cool, mild harvest gave the grapes natural acidity and vibrant fruit flavours. Ideal conditions for a balanced crop and therefore, balanced wine

## WINEMAKING

<b>Variety</b>	100% Pinot Grigio
<b>Varietal Origin</b>	France
<b>Vineyard</b>	Woodside, Carey Gully & Gumeracha - Adelaide Hills
<b>Process</b>	Hand harvested in early March. Crushed and pressed using free run juice only, no skin contact. Fermentation in stainless steel no malo and bottled on the 29 <sup>th</sup> of May
<b>Alcohol</b>	13%
<b>Ph</b>	3.32
<b>TA</b>	6.6



## FOR THE SENSES

<b>Flavour Profile</b>	Varietal pear with orange blossom water and lemon biscuit notes finishing with sweet spice.
<b>Structure &amp; Texture</b>	Fruit-driven, with fresh acidity and balance along with complexity and an interesting interplay between texture and lightness. Pink grapefruit, pink lady apple and a nougat finish.

## CELLARING

Most people think Pinot Grigio doesn't age well, we beg to differ, give cellaring a go!

## SERVING

Great as an aperitif or try Minestrone from the River Café Classic Italian cookbook by Rose Gray and Ruth Rodgers.