



FOUR SISTERS

2010 Pinot Grigio

COSMOPOLITAN. CHIC. SASSY... NOW!

Region: Central Victoria

Variety: 100% Pinot Grigio

Alcohol: 13.5%

Best Consumed: 2010 - 2012

Vineyards

The fruit has been sourced from a small vineyard in the foothills of the Strathbogie Ranges at Avenel. The vineyard is at an elevation of 200 Metres and is situated on north facing slopes surrounded by granitic rock and eroded granitic sand. The vines are trained to a VSP system and are hand pruned and machine harvested.

Vintage Conditions

The 2010 growing season allowed us to breathe a sigh of relief. With heat spells and bushfires in 2009, and higher than ideal alcohols in 2008, it seems that 2010 will produce wine with more elegance and balance. It was not without the odd scare though as higher than average rainfalls in March caused a few issues with disease, thankfully, the worst seemed to skip us. Overall 2010 looks to be a promising year with lower than average yields providing excellent quality and a long slow ripening season providing intense fruit characters amongst all varieties.

Winemaking

The fruit was picked and crushed during the cool of the night to ensure retention of the fresh varietal characters and preservation of fruit flavour. After crushing the must was pressed and settled at 0°C – 2°C. The juice pressings fraction is carbon and milk fined to remove excess colour. It was then cool fermented for 2-3 weeks with ester enhancing yeasts. Post fermentation the wine was stabilised, filtered and blended for bottling

Tasting Notes

Scents of pear, white peach and perfumed apricot beautifully balanced with flavours of honeysuckle, melon and delicate gooseberry create an easy to drink and truly enjoyable wine. Unlike the richer and fuller bodied Pinot Gris styles, this light and refreshing wine has a hint of minerality and a fresh, crisp finish.

Food Match

An ideal match with char-grilled seafood, Tapas or light Summer salads.



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