

LONG FLAT



PINOT GRIGIO

2009

There's nothing like a relaxed chat with loved ones or friends, especially over a glass of our Long Flat Pinot Grigio. It makes us think of warm summer afternoons and gentle breezes.

Viticulture

The fruit was selected from multiple vineyards in the Riverina district. Despite the heatwave in mid-summer, the fruit was well protected by sprawling canopies and the ripening and harvest season was generally cool. Harvest occurred at low Baumes once the fruit had reached suitable flavour ripeness.

Winemaker's Comments

Once the fruit had achieved its flavour profile, it was picked as early as possible, in keeping with the Pinot Grigio style. The fruit was machine harvested in the cool of night and transported to the nearby winery where cool juice settling and a quick controlled start to ferment with indigenous yeasts followed. A cool fermentation retained fruit freshness followed by extended maturation on yeast lees, adding richness and complexity to the palate.

Pale yellow in colour, the bouquet is reminiscent of lemon and nashi pears and green apple skin and some honey undertones. The crisp and lively palate displays fresh cut pears and citrus fruit with a lingering pear skin finish.

Technical Information

Harvest : February 2009

Alc / Vol : 12.0%

Total Acid : 6.5g/l

PH : 3.24