





# LIGHTER



## 2024 PINOT GRIGIO

COLOR -		Crisp pale straw.
		Fresh nectarine and lemon
AROMA —	7.1	
		with delicate floral hints.
PALATE —		— Juicy apple and crunchy pear
		wrapped in flirty floral notes.

#### WINEMAKING

Harvested during the cool night hours to preserve its freshness and quality, the fruit underwent cool fermentation in individual stainless steel batches. Lees stirring was used to develop length and roundness on the palate. The wine was then blended, stabilised, and filtered before bottling.

### **VINTAGE SUMMARY**

The 2024 vintage flourished with superb grape ripening conditions. Warm days, cool nights, and minimal rainfall during the summer brought the fruit to peak ripeness. This crafted wines with excellent varietal flavours, showcasing lively, spicy reds and bright, aromatic whites.

#### **ENJOY WITH**

Zucchini noodles with pesto and cherry tomatoes, or steamed white fish with citrus salsa.

VARIETALS	Pinot Grigio	ALC/VOL -	9.0%
REGION -	Victoria	PH -	3.21
CELLARING -	Enjoy young	ACIDITY -	— 6.50g/L

SERVINGS PER BOTTLE (5)	AVERAGE QTY	AVERAGE QT
Av. Serving Size 150ml	Per Serve 150ml	Per Serve 100m
Energy	354kJ	236k
	(84 Cal)	(56 Cal
Protein	0.3g	0.2
Fat - Total	<0.1g	<0.1
Fat - Saturated	<0.1g	<0.1
Carbohydrate - Total	1.3g	0.9
Carbohydrate - Sugars	1.3g	0.9
Sodium	<5mg	<5m

\*AT LEAST 25% LIGHTER IN ALCOHOL & CALORIES COMPARED TO 750mL ZILZIE ESTATE PINOT GRIGIO