

TENDRIL & VINE

2024 PINOT GRIGIO

VICTORIA

COLOUR ————— Soft straw.

AROMA ————— Fragrant florals paired
with crisp apple.

PALATE ————— Crisp, crunchy pears and apples
with lively spring blossom.

WINEMAKING

To maintain optimal freshness and quality, the fruit was harvested during the cool night hours. Each batch underwent cool fermentation in stainless steel, followed by lees stirring to enhance length and roundness on the palate. The wine was then blended, stabilised, and filtered prior to bottling.

VINTAGE

The 2024 vintage offered perfect conditions for grape ripening. The summer's mix of warm days, cool nights, and minimal rainfall produced perfectly ripe fruit. This led to wines with distinct and expressive varietal flavours, featuring vibrant, spicy reds and fresh, aromatic whites.

PAIR IT WITH

Mushroom, chicken & Camembert pie or spicy haloumi skewers with chilli.



VINTAGE
VARIETALS
REGION
CELLARING

2024
Pinot Grigio
Victoria
Enjoy young

ALC/VOL
PH
ACIDITY

12.5%
3.21
6.30 g/L

No animal derived products were used in the making of this wine