



09 RUTHERGLEN ESTATES PINOT GRIGIO

A delicate nature and flavour profile make this a great food-friendly wine ...

VINTAGE CONDITIONS

Rutherglen had another dry year with the on-going drought. The growing season was mild to start, but the heat became extreme which culminated on 'Black Saturday' with temperatures reaching 46°C. Rutherglen Estates availability to water was critical, and resulted in our vines maintaining freshness with careful monitoring and application of irrigation in the vineyard. The decision to plant varieties which originated in warmer viticultural regions paid dividends this year, with most varieties coping remarkably well. Yields were once again down, resulting in great intensity of flavour.

TASTING NOTES

Pinot Grigio is a bronze, grey grape (hence the name, literally Grey Pinot), which originated in the Veneto region in the North West of Italy. It is also grown in the Alsace region in France where it is called Pinot Gris. It is the same variety, but the wines are made into different styles. Pinot Grigio's are typically picked at a lower sugar ripeness level, or baume, and are typically more textured, minerally and food friendly. We have chosen to follow this style.

The 2009 Pinot Grigio is our first release and we are excited about the potential Pinot Grigio has in our range, complementing our other Italian varietal wines. Made in the traditional dry unoaked varietal style, this fruity Pinot Grigio has delicate pear and almond aromas and the identifiably soft textured palate.

WINEMAKING

Being our first vintage with Pinot Grigio, it was exciting to see the delicate nature and flavour profile the variety offers in Rutherglen. We ferment our Pinot Grigio juice in stainless steel under very fruit-retaining conditions to maintain the maximum amount of fruit flavour. After fermentation, we stir the yeast lees in the tank every two weeks to help build creaminess and texture to the mid palate. The wine was left on yeast lees for four months, before preparing for bottling.

EAT WITH

Pinot Grigio is a food wine and is perfect with Italian, oil based pasta and antipasto dishes. The acid and texture in the wine also complements Mediterranean style dishes. Our Regional Wholesale Representative Meagan pairs our Pinot Grigio with turkey breasts stuffed with shiitake mushrooms and pinenuts to impress at a dinner party.

CELLARING

Up to 2 years, but enjoyable for drinking now.

WINE DETAIL & ANALYSIS

Variety Pinot Grigio

Region Rutherglen, North East Victoria

Harvest date February 2009

Release date September 2009

Alcohol 13.5%

Oak treatment Nil

Total acid 6.2g/L

pH 3.34

Residual sugar Dry, less than 1.0g/l

