



Yalumba

Organic

PINOT GRIGIO 2019

Our certified organic Pinot Grigio is made without the use of chemical fertilisers or pesticides in the vineyard. The wine was wild fermented using only natural yeasts present in the vineyard and on the grape skins, creating extra layers of complexity and flavour.



VINTAGE CONDITIONS

A cool, dry winter was followed by mild conditions in spring and early summer, allowing the Pinot Grigio grapes to ripen slowly with a cool growing season. Warmer weather in mid-January led to even ripening of fruit with great flavours and natural acidity.

PROVENANCE

Located at Angle Vale, the Carypidis family vineyards have been Certified Organic since 2010 and producing high quality Pinot Grigio for Yalumba for more than seven years. Meticulous work in the vineyards ensures that the grapes are in perfect condition when they are picked and this has created a wine that exemplifies Yalumba Organic Pinot Grigio.

TASTING NOTES

Pale straw green in colour. Aromas of fresh pear juice with hints of lavender, rose and cinnamon. Initial flavours of fennel and jasmine on the mid-palate followed by crisp acidity and a long, lingering floral finish.

FOOD PAIRING

Enjoy with Thai fish cakes, lemon chicken or an Asian style slaw with teriyaki marinated tofu.

WINEMAKER	Heather Fraser
HARVESTED	February & March 2019
REGION	South Australia
TOTAL ACIDITY	6.5 g/L
PH	3.59
SO2	63 mg/L
ALCOHOL	14%



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