

# YALUMBA

FAMILY VIGNERONS C. 1849



## organic pinot grigio south australia 2016

### winemaking / viticulture

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Located at Angle Vale, the Carypidis family have been producing high quality Pinot Grigio for Yalumba for a number of years and were Certified Organic in 2010. 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.

### vintage conditions

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The 2016 growing season started well with a warm and dry spring, December and January. Cool nights during this period and rain at the end of January helped freshen up the vines before a return to warm weather in February, which led to even and healthy ripening of the Pinot Grigio grapes.

### winemaker's comments

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Pale lemon in colour with green hues, this wine has aromas of lavender and dried herbs. The palate exhibits jasmine and white flowers, which are complemented by cinnamon quill and all spice. These are met by crunchy nashi pear acidity and a musk stick finish.

Enjoy with Thai fish cakes or an Asian style coleslaw with marinated tofu.

### vintage information

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Vintage	2016
Region	South Australia
Winemaker	Heather Fraser
Harvested	February
Alcohol	12.5%
Total Acid	5.1 g/l
Residual Sugar	3.5 g/l
pH	3.33

