

YALUMBA

FAMILY VIGNERONS C. 1849



organic pinot grigio

south australia 2017

winemaking / viticulture

Located at Angle Vale, the Carypidis family have for over five years been producing high quality Pinot Grigio for Yalumba 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

Wet conditions in winter 2016 replenished the vineyard soils. From August until mid-summer temperatures were below average, with late December rain ideal for the vines to grow their protective canopies. The mild summer weather allowed the Pinot Grigio grapes to slowly ripen on the vine and be full of flavour when harvested.

winemaker's comments

Pale straw green in colour. Aromas of fresh pear juice with hints of lavender and cinnamon. Flavours of fennel and jasmine on the mid palate followed by a chalky acidity and long lingering floral finish.

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

vintage information

Vintage	2017
Region	South Australia
Winemaker	Heather Fraser
Harvested	February
Alcohol	12.5%
Total Acid	5.2 g/l
Residual Sugar	2.9 g/l
pH	3.37
Total SO ₂	61 mg/l

