

YALUMBA

FAMILY VIGNERONS C. 1849



organic pinot grigio south australia 2018

winemaking / viticulture

Located at Angle Vale, the Carypidis family have for over six 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

Good winter rainfall replenished soil moisture, which proved invaluable as spring and summer were predominantly dry. Rainfall late in December and again in late January was vital to refreshing the vines during the growing season and leading into harvest. Following near perfect ripening weather, the Pinot Grigio grapes were harvested in mid February.

winemaker's comments

A pale lemon in colour with green hues. Lovely aromas of lavender and dried herbs, reminiscent of an old cottage garden. Jasmine and white flowers are complemented by cinnamon quills and allspice on the mid palate. These are met by crunchy nashi pear acidity with a musk stick finish.

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

vintage information

Vintage	2018
Region	South Australia
Winemaker	Heather Fraser
Harvested	February
Alcohol	13.0%
Total Acid	5.2 g/l
Residual Sugar	2.2 g/l
pH	3.36
Total SO2	76 mg/l

