

MALEE Rock

S.E. Australia Pinot Grigio 2016

Region

Mallee Rock's Pinot Grigio grapes are sourced from a small parcel within the Murray-Darling Valley, a warmer growing area moderated by the Murray and Darling Rivers. This source, from one single grower and vineyard, provides varietal typicity rather than blending from multiple sources, which reduces the varietal characteristics.

Our Pinot Grigio was specifically selected from this warmer growing area to deliver a more flavourful profile, which offers more ripeness and fruit around it. It stands out and demonstrates distinctiveness, like a quality Pinot Grigio should.

Harvest

2016 was warm and dry, perfect for flavour development in the aromatic whites. The vintage was early, quick and clean. Picking fruit at optimum ripeness yielded good results, maintaining natural acidity with varietal flavours.

Winemaking

The winemaker's goal for this Pinot Grigio was to ensure freshness. Great care during the winemaking process achieved this by maintaining short skin contact and harvesting grapes during the coolest part of the day. The grapes were gently pressed and chilled immediately in stainless steel tanks to preserve the crisp character and quality of the wine. To further enhance the freshness of the wine, a small percentage of Sauvignon Blanc was added to the blend.

Winemaker's Notes

The Pinot Grigio 2016 is an easy-drinking wine with flavours of pear and fresh citrus flavours of lemon, lime and grapefruit. It is a crisp, medium-bodied wine with a touch of minerality and a long, smooth finish.

Food Pairings

This Pinot Grigio has an easy-drinking, food-friendly profile that pairs well with light dishes, from seafood to salad. It is perfect for enjoying with friends or just raising a glass.

Product Information

87% Pinot Grigio, 6% Riesling, 5% Sauvignon Blanc

Size 750 mL

Technical Specs

Alcohol/Vol	12.2%
RS	7.5 g/L
Total Acidity	5.6 g/L

IT'S HOW IT IS IN
AUSTRALIA

