

YALUMBA

FAMILY WINEMAKERS 1849

Wild Ferments

YALUMBA'S WILD FERMENTS ARE THE ESSENCE OF THE VINEYARD AND THE TRUEST DEPICTION OF THEIR VARIETY. THEY ARE WINES OF INDIVIDUAL CHARACTER, MADE WITH MINIMAL INTERVENTION. THEY ARE WINES FOR FREE THINKERS, BUT ALSO WINES YOU CAN TRUST AND BELIEVE IN. THEY ARE MADE WITH CONVICTION AND CARE; THEY ARE MADE WITH THE WILD IN THE AIR.



PINOT GRIGIO 2021

VINTAGE CONDITIONS

The wines of the 2021 vintage are that of balance, style and exceptional varietal characteristics. Good winter and spring rains enabled the vines to grow healthy canopies. Summer was warm to mild with cool nights that led to the development of pristine aromatics and flavours in the grapes.

VITICULTURE & WINEMAKING

Pruning and intensive shoot thinning allowed good air flow in the canopy. Selective hand picking allowed the grapes to be picked at optimal ripeness. Grapes were whole bunch pressed to minimise colour and tannin extraction from the pink skins. Fermentation proceeded utilising wild yeasts indigenous to the vineyard. The wine was left on lees for several months prior to bottling to develop an individual and textural mouthfeel.

TASTING COMMENTS

Cornsilk in colour with green hues. Lavender, nashi and white peach dominate the nose with hints of lime. A complex mix of fresh florals lead to lemon and lime flavours with a creamy cinnamon mid palate and finishing with lingering green apple acidity.

Enjoy this wine with pork loin, rhubarb and balsamic vinegar, pasta primavera or tiger prawns with tomato and basil sauce.



Designed
by Si Scott

VINTAGE: 2021

HARVESTED: March

ALC/VOL: 13.5%

pH: 3.20

TOTAL ACID: 5.34 g/l

SO₂: 77 mg/l

RESIDUAL SUGAR: 1.6 g/l

WINEMAKER: Heather Fraser

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