



RED HILL ESTATE

COOL CLIMATE

PINOT GRIGIO

2016

This 2016 Cool Climate Pinot Grigio has a youthful, straw-like colour with a lively green hue.

TASTING NOTE

On the nose, there are fresh aromas of citrus, nashi pears and jasmine florals all interlaced with notes of lime zest and lemon curd.

The palate is elegant, soft with round flavours from yeast lees stirring which are then counterbalanced with a crisp acidity and minerality across the centre of the palate. Nashi pear, honey dew, candied lime and rockmelon fill the flavor profile.

There are subtle savoury characters that combine with all the other attributes of the wine to make it a fantastic wine to drink.

WINEMAKING

These grapes are harvested during the cool of the night. Tank pressed into stainless steel and fermented between 13 - 16°C.

This helps to retain vineyard flavours. Once it has finished fermenting it is left on lees, and stirred for 3 months. This gives a seductive creaminess through the middle palate.

TECHNICAL ANALYSIS

Alcohol 13.5%.

Standard Drinks 8.0

PH: 3.24

TA: 6.7 G/L

CELLARING

Cool Climate Pinot Grigio can be drunk immediately or cellared for up to 5 years.

www.redhillestate.com.au

