



QUEENIE PINOT GRIGIO

TASTING NOTES

Grown on a south-western facing slope atop the Longview estate, this Pinot Grigio shows all the hallmarks of a traditional Italian style. The nose is overflowing with nashi pear and white blossom notes. The palate is crisp and dry with delicate green apple fruit, bright acidity and a textural finish.

WINE ANALYSIS

Blend.....100% Pinot Grigio
 Alcohol.....12%
 Residual Sugar..... 0.1 g/L
 pH..... 3.34
 Total Acidity..... 5.05 g/L



2018

VINTAGE NOTES

Spring rainfall was relatively below average which helped disease control and provided ideal conditions for the flowering period. Dry conditions though early summer helped us control vine vigour resulting in balanced canopies. From veraison through to harvest, the weather was ideal with minimal moisture, and cool nights resulting in exceptional fruit flavour development and acid retention. The fruit was hand harvested on the 23rd of February, during the coolest part of the day and delivered to the winery immediately to preserve fruit flavour.

WINEMAKING NOTES

The vineyard was planted in 2002 and was top worked from Riesling to D1V7 clone of Pinot Grigio in 2008. It is trained to permanent cordon VSP trellis, pruned to low bud numbers to control yields and maintain canopy balance. Yield levels are also controlled through shoot thinning 4-6 weeks after budburst. We aim to grow good strong healthy canopies through to harvest to maintain acid balance and develop fresh fruit flavours. At the winery, the fruit was crushed, chilled and pressed immediately. 100% underwent a cool ferment in stainless steel to preserve the wine's fruit purity; this was followed by slight lees stirring and finally cold stabilization.

ESTATE GROWN

ADELAIDE HILLS