



Y Series

PINOT GRIGIO 2024

By honouring who we are, we inspire others to do the same. Individual wines made to freely express their true self and celebrate the qualities that make them unique. Let Y Series ignite your sense of adventure and discover what it means to be unapologetically you. Discover You. Explore Y Series.



VINTAGE CONDITIONS

Winter was cold with good rains, cool conditions followed through spring and into early summer. This cooler weather extended the growing season, allowing the grapes to mature evenly and develop good flavours. Warm weather in February and March helped finish ripening the Pinot Grigio grapes which were harvested full of flavour with great natural acidity.

TASTING NOTES

Straw in colour with green highlights. An appealing mix of fresh aromas including feijoa, orange blossom, crisp, fresh pears and wild honey, combined with the floral lift of jasmine and rose petal. The palate is refreshing and lively. Layers of baked apple and pear flavours are complemented by juicy acidity and a hint of cinnamon.

FOOD PAIRING

Enjoy with pork fillet, apple and fennel; sung choi bao; or sushi rolls.

WINEMAKER	Heather Fraser
HARVESTED	February 2024
REGION	South Australia
TOTAL ACIDITY	5.37 g/L
PH	3.39
SO2	77 mg/L
ALCOHOL	12.5%
RESIDUAL SUGAR	3.4 g/L

