



FINE AUSTRALIAN WINES

METAL LABEL

PINOT GRIGIO 2023



Winemaking Our 2023 Metal Pinot Grigio heralds from the inland grape growing areas of the Riverina and Murray Darling. After meticulous attention in the vineyard, fruit flavours were at an optimum and physiological ripeness was achieved, the parcels were harvested in the cool of the night during the months of February and March and delivered to the winery for processing. Fermentation was undertaken in stainless steel vats, using several yeast strains selected to elevate aromatics and promote mouthfeel. Upon completion, the parcels spent a short time on sur lie before blending, clarification, stabilisation and bottling.

Tasting note A lifted aromatic display of poached pear, lemongrass and lime that lead to lychee, pineapple and grapefruit flavours that cleanse the palate with bright, juicy acidity.

Region South Eastern Australia.

Wine Analysis Alcohol: 12.5% pH: 3.16
TA: 6.38g/l RS: 2.0 g/l

Style Deliciously aromatic, light bodied, crisp and dry.

Food Match Delightful as an aperitif, that also pairs wonderfully with antipasti or fritto misto.

Cellaring This wine has been lovingly made to enjoy now but will benefit from careful short term cellaring.

Kia Millis,
Winemaker





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Packaging Detail



Carton Packaging

Range: Metal label

Product: Pinot Grigio

Approx. Case Weight: 8kg

Bottle Barcode No: 9335966005631

Carton Barcode No: 69335966005633

Bottle: Super Premium Claret

Bottle Weight (grams): 732

Package Weight (grams): 1458

Bottle Dimensions (hxd): 329mm x 75mm

Carton Size: 6 pack

Carton Dimensions: 230mm x 156mm x 335mm

Slipsheet Configuration: 128 (domestic) - 84 (export)