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Iolanda Pinot Grigio 2009

Winemaker: Anthony Miceli

Picked: 27/3/09-23/4/09

Bottled: 9/4/10

Winemaking: Picked over a wide range of ripenesses (10-15 baume) to increase the spread of fruit characters and both retain a fresh acidity and present rich ripe characters, without producing an overly alcoholic wine.

Whole bunch pressed in our gentle membrane press. Juice oxidation at cool ambient temperatures is used to precipitate tannins and colour from the dark brown/grey skins of this variety, prior to settling and racking before fermentation. Fermented relatively warm (max 24-28 deg) to produce more "vinosity" than straightforward fruitiness. Partial wild yeast fermentation adds complexity.

Careful fining further ensures no harsh or oily characters result from the high tannin levels in the skin of this variety. It also benefits from nearly 12 months lees contact in tank, also adding to complexity and mouthfeel. The wine benefits greatly from this period of maturation prior to release, which is one of our important principles.

Oak: Absolutely none

Analysis: Alc 13.5 pH 3.12 T/A 7.6 Residual sugar nil

Tasting Notes:

A distinctive, dry, flavoursome white wine with clean acid finish. Pale greenish yellow. Full-bodied, but fine, with typical Pinot Grigio characters-mineral/flinty, brown pear, honey and lemon. The palate is fresh and clean, and it has great persistence of flavour.

Cellaring: Though often assumed should be drunk young, this wine however, has the depth, acid, and balance to improve for many years. As this style ages honey and toasty characters and richness develop.

Winemaker's Comments:

A flavoursome and savoury white wine with distinctive Pinot Grigio characters, lovely freshness and long lasting flavours.

Designed more in the Italian style than the French, with good acid, and not sweet, this wine is made very differently from most Australian white wines, without refrigeration or overly protective handling. I believe this style of Pinot Grigio has a big future in Australia, and is starting to receive significant attention, in particular as an alternative to sauvignon blanc.

This variety ripens early, and in warm areas tends to coarseness, excessive alcohol and low acid, but like its relative pinot noir, can produce very fine wines in a cool climate such as here.

Iolanda is our youngest daughter, and it is with pride, that her name is given to this wine.

Awards:

SILVER	Royal Melbourne Show 2011 (top of category)
SILVER	Wine Wise Annual Tasting (top marked Pinot Gris/Grigio wine)
BRONZE	Rutherglen Wine Show 2010 class117a
BRONZE	National Cool Climate Wine Show Bathurst 2010 class 710