

Iolanda Pinot Grigio 2011

Winemaker: Anthony Miceli

Picked: 7/4/11-7/5/11

Winemaking: Picked over a wide range of ripenesses (10-14 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 more than 6 months lees contact in tank, also adding to complexity and mouthfeel.

Vintage:

The **2011 Iolanda Pinot Grigio**, maintains the same quality and style, with just a little more delicacy and minerality than the 2010 or 2009 but also enough richness to fill the palate and give it great length. Again, fruit selection and gentle handling in the winery enabled us to avoid any damaged fruit or loss of quality from the rather wet, cool 2011 vintage.

Oak: Absolutely none

Analysis: Alc 13.5 pH 3.20 T/A 7.6 Residual sugar: nil

Tasting Notes:

Distinctive, dry, flavoursome and refreshing, with a crisp finish.

Very pale straw colour. Lively and fresh, with typical Pinot Grigio characters- mineral, pear, lemon, honey and spice. The palate is crisp, dry, has perfectly balanced structure, and great persistence of flavour.

Alc 13.5%

Cellaring: Traditionally drunk young, this wine however, has the acid and balance to improve for several 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.