



# LOVE & VALOUR

## 2021 PINOT GRIGIO



### VINTAGE

The Pinot Grigio grapes were harvested between 11.6° and 12.2° Baume on the 11th and 18th February from 18 year old vineyards.

The 2021 growing season was a tough one in the NSW Central Ranges, although overall quality was high. Yields in the Orange region were pitifully low, about 10-15% of an average year due to the hangover from the 2018-2020 drought, snow in November and some large rain events late in the growing season which required us to remove and mould or fungus affected grapes. Yields in Mudgee were healthier but still a little down on average. Temperatures were cooler than average leading to slow, steady ripening, however the sunshine throughout produced clearly varietal wines, generally with lower alcohol levels.

One vineyard is trained to Geneva Double Curtain Trellis type, with the other being Vertical Shoot Position (VSP).

### WINEMAKING

After crushing and gentle pressing, the juice was clarified by flotation. The pressings were oxidatively handled as juice while the free run was treated anaerobically. The fermentations were carried out by wild yeasts and took place over 21 days in stainless steel tanks. The wine remained on yeast lees for 7 months.

### TASTING NOTES

Soft and subtle, pale white gold colour. The very first vintage of Pinot Grigio in the Apple Tree Flat Range has aromas of honey suckle and nashi pear with green apple, guava, and lemon on the palate before a zesty lingering finish.

### ANALYSIS

Alcohol	12.0%
Titratible acidity	5.9 g/L
pH	3.45
Residual sugar	1.2 g/L

*logan*