

# CLOAK & DAGGER

The Dagger  
Pinot Grigio  
2021



**Grapes:** 100% Pinot Grigio.

**Origin of Grapes:** King and Alpine Valleys, North East Victoria.

**Analysis:**

Alcohol 12.2% Acid 5.79g/L pH 3.22 Sugar 1.79g/L

**Winemaking:** Grapes were harvested in the cool of the dawn, crushed and pressed. The juice was cold settled for 48 hours before being racked off solids and directly inoculated with a selection of aromatic yeast strains. Cold tank fermentation was undertaken between 11-14 degrees Celcius to retain the vibrant aromatics.

**Aroma:** Lively and aromatic with fresh nashi pear, citrus blossom and grapefruit pith.

**Taste:** Crisp apples and pears are complemented by delicate spice and a lovely textural body. This wine is bright, satisfying and mouth filling with a deliciously crisp finish.

**Food Match:** Risotto Primavera - spring vegetable risotto with freshly shelled broad beans, asparagus, fresh baby peas and plenty of parmesan.

**Winemakers Comments:** The King and Alpine Valleys in the north east of Victoria are the heart and soul of the Italian wine varieties grown within Australia. We have created this blend focusing on highlighting the spice and herbal elements of this variety balanced by the freshness of Nashi pears and the crisp steely acidity synonymous with Italian Pinot Grigio. The perfect accompaniment to any spring evening.

