



YARRA RIDGE®

Pinot Grigio

Over the past two decades, Yarra Ridge has emerged as a Yarra Valley icon, producing exceptional wines and maintaining a reputation for energy and innovation. Our winemakers and viticulturalists are full of youthful energy and ability.

The 2003 Yarra Ridge Pinot Grigio is pale green with a soft bronze hue in the glass. This bright, delicate wine has aromas of pear and quince. These flavours refresh the senses on the fresh crisp palate. This wine is made for lazy afternoons in the sun that go on until midnight.

VITICULTURE

The 2003 vintage climatic conditions were dry and warm, bringing the harvest forward by a couple of weeks. The fruit was sourced from two premium quality vineyards one at Woori Yallock and the other at Yarra Junction. Careful management ensured that both vineyards were perfectly ripe at the same time so they could be harvested on the same day.

WINEMAKING

One parcel of fruit was 100% hand picked and whole bunch pressed, the other was picked in the cool night air then crushed. Both wines were then cold settled, racked and fermented at 15°C. The separate wines were then blended to achieve a fresh, light and fruity Pinot Grigio. The wine was then bottled under screw cap to maintain freshness.

CELLARING

Drink now to enjoy the fresh fruit characters.

SUGGESTED FOOD

Drink with rockmelon wrapped in prosciutto, an antipasto platter with slivers of pear and parmesan, cured meats and figs or just on a warm afternoon in the sun.

TECHNICAL ANALYSIS

Bottling Date: July 2003 pH: 3.05 Acidity: 6.1 g/L Alcohol: 13% Residual Sugar: 2.8 g/L Harvest Date: 12 March 2003

