

YARRA RIDGE



2003

PINOT GRIGIO

YARRA

VALLEY

Two decades of evolution has resulted in a winery of character and innovation, producing some of Australia's best cool climate wines.

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

This wine has been bottled under screw cap as part of the Yarra Ridge commitment to quality and innovation. The screw cap closure will ensure that this wine will be as enjoyable over the next five years as it is today.

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

Harvest Date: 12 March 2003

pH: 3.05

Acidity: 6.1 g/L

Residual Sugar: 2.8 g/L

Alcohol: 13%

Bottling Date: July 2003

