

Iolanda Pinot Grigio 2017

Winemaker: Anthony Miceli

Picked: 1/4/2017 – 29/4/19

Winemaking: Picked over a wide range of ripenesses (10-15 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 20-28 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 **2017 Iolanda Pinot Grigio**, maintains the same quality and style that we have made since 2001, with just a little more delicacy and minerality than some, but also enough richness to fill the palate and give it great length. The 2017 vintage was an exceptional year with warm but even conditions after a late start with a cold Spring.

Oak: Absolutely none

Analysis: Alc 13.5 pH 3.20 T/A 7.1 Residual sugar: nil

Tasting Notes:

Pale straw colour. Lively and fresh, with typical Pinot Grigio characters – musk, cinnamon, mineral, honey and lemon. The palate is crisp dry and full bodied, perfectly balanced and with great persistence of flavour.

Alc 13.5%

Cellaring: Traditionally this variety drunk young, though less so in its higher quality examples, this wine has the acid and balance to improve for several years. As this style ages honey and toasty characters and richness develop, indeed wines from our “museum” have shown beautifully after more than 10 years.

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 is very well suited to our casual outdoor lifestyle and a wide range of dishes including seafood and Asian foods.

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 ours.

Iolanda is our youngest daughter, and it is with pride, that her name is given to this wine.