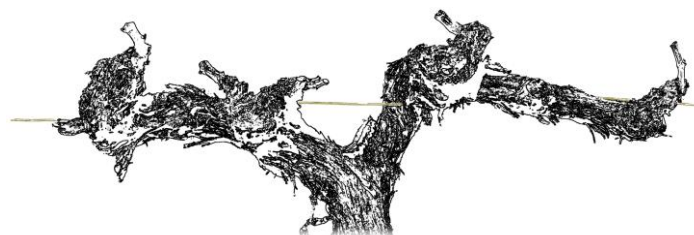


WOODS & MATTHEWS

2017 King Valley Pinot Grigio

Yield:	7 tonnes / hectare
Trellis type:	Vertical shoot positioning (VSP)
Soil/Vineyard:	Fertile deep red clay loams
Vintage 2017:	2017 was a mixed vintage with some uneven ripening in the King Valley. Some selection was required to ensure only ripe grapes were included. Varying conditions provided some work in the vineyard but still resulting in good natural acidity. A cool growing season with timely rainfall gave terrific aromatics to our Pinot Grigio
Harvest data:	Began 28 th Feb, picked at 12.1 baume from vineyards between Myrtleford and Beechworth in the King Valley
Winemaking:	You will find our Pinot Grigio to be clean, fresh, crisp and tasty. The grapes are picked very early in the morning, so they are as cool as possible. They are then whole-bunch pressed so we only get the clear free run juice and avoid any skin contact. The juice is clarified and then inoculated with yeast that preserves those special Grigio aromatics. A long slow and cool ferment allows for maximum flavour development where it then sits on its lees for about 4 weeks where it develops that beautiful texture. It is then racked, fined and sent straight to bottle.
Clarification:	Casein powder and sterile filtration
Tasting Notes:	Pale quartz green in colour with a lifted nose of pear orange zest and lime. The zesty palate has subtle flavours of honey dew and that ever elusive Pinot Grigio spice.
Alcohol	12.6%
VA	.25g/l
TA	5.4g/l
Sulphur Free	31mg/l
Total	156mg/l
Residual Sugar	1.2g/l
pH	3.42



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