



INDIGO VINEYARD
ALPINE VALLEYS BEECHWORTH, VICTORIA

2016 INDIGO PINOT GRIGIO
PRODUCTION 798 DOZEN

The Vineyard: Grapes were sourced from the Walpole Vineyard at Whorouly (about 15kms from our vineyard in the Alpine Valleys GI) and Indigo Vineyard at Beechworth.

The Vintage: The 2016 vintage was incredibly compressed with our first grapes off on 2 February and the last by the 7th of March. After a cold wet winter, September was one of the driest on record. Temperatures in October temperatures rose to well above average with days of 34 degrees and very windy conditions. Bud burst was 14 days later than in 2015. There was good rainfall during spring and again in late January and then no rain at all in February and into March. Strong winds at Whorouly damaged some vines and reduced the yield. Average daily temperatures were quite warm and the heat wave in the first weeks of March ensured rapid ripening.

Harvest: The Pinot Gris grapes were Machine picked in the cool of the night and the Roussanne was handpicked.

Winemaking: Pinot Gris grapes were tipped directly into air bag press, gently squeezed and racked to tank for fermentation. The pressings were kept separate to avoid adding pink colours to the wine. After ferment the pressings were added back to the blend. The wine spent 3 months on yeast lees for added texture. Prior to bottling the pressings from our Roussanne (about 3%) were added to the blend to provide length, structure and mouth feel. The wine was lightly fined with skim milk then filtered and bottled after 5 months.

Aging / Oak: The Pinot Gris spent 5 months in stainless steel tanks. The Roussanne was matured for 4 months in older French oak barriques

Our thoughts: On the nose you sense citrus, honeydew and white flowers. Swirling the wine around your mouth there is a delicious freshness. Pear flavours offset the citrus and there is a hint of bitter/ sweet grapefruit. The Roussanne played its part to add a structure to the wine and add an oak complexity often not found in Pinot Grigio/ Pinot Gris styles. Drink now.

Winemaker: Marc Scalzo

Food: Grilled Chicken or Seafood

Release Date: October 2016

Drink: Best in its youth.

Reviews: Not Yet Reviewed

Alcohol: 13.2%

Cellar Door: \$25 per bottle

Every vine nurtured by hand

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