

2023 PINOT GRIGIO

VINTAGE

A mild winter followed by a warm spring led to an early bud break. Summer weather led to lower crop levels. However, the warm fall made way for high quality wine being produced.

BLEND

Pinot Grigio 100%

WINEMAKING

Cold fermented then aged in stainless steel. Bottled Spring 2024.

AROMAS & FLAVOURS

The wine greets the senses with a bouquet of white peach, delicate honeysuckle and hints of orange blossom. On the palate, the wine bursts with flavours of fresh peach, zing of orange peel and marmalade.

FOOD PAIRING

Pairs well with grilled shrimp, tangy chicken piccata or peach and prosciutto crostinis.

WHEN TO DRINK

Enjoy now, chilled.

THE
Foreign Affair
WINERY

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