



KING VALLEY WINEMAKERS

Pizzini Attento Pinot Grigio 2022

Tier 4 Strength of site – Every site tells a story. A story of our family, a story of our place, a story of our culture. And each site story is beautifully captured in every bottle. You'll know when you taste it. It's honest, singular, pure – it is the most authentic expression of the land and a reflection of the intentions as wine growers and makers.

Story - Grown at the highest point of the King Valley, this Pinot Grigio benefits from a cold climate that imparts a natural acidity while attentive winemaking adds to the complexity.

TECHNICAL INFORMATION

Varietal percentage: 100% Pinot Grigio
Picked: February 2021
Area harvested: 2 Ha

Yield: 40HL/Ha
Average brix: 23

VINTAGE 2022

Every vintage has its challenges, and the odds were certainly stacked against us this year. The cool temperatures and incessant rain kept us on our toes, however there is always a silver lining. The cool vintage delivered us near optimal ripening conditions with daily temperatures above 15 degrees Celsius before 9am and not rising above 30 degrees until late afternoon. These conditions were perfect for maximum flavour and colour development and as a result the wines we have made this vintage, both reds and whites, are of exceptional quality.

VINIFICATION

Pinot Grigio fruit was carefully selected from sites within a vineyard in one of the coldest parts of the King Valley, Whitlands. This vineyard is chosen as it is a cold climate which means you generally get flavour and sugar maturity occurring at the same time resulting in a more balanced wine. The grapes were handpicked and placed in a cool room for two days to cool to 6 degrees Celsius as this helps increase the quality of juice pressed from the grapes, grapes are also only pressed very lightly by hand to collect the best free run juice. 100% of the juice was fermented in barrels with wild yeast beginning fermentation and adding some lovely creamy texture and funky notes. 2 days later we add a yeast that is ideal for lees aging in barrel, but not a strong fermenter, it enhances the richness, length and brioche characters in the wine. After another 2-3 days we add another yeast to complete the fermentation process. After this lees are stirred for at least 6 months to add a creamier texture and increase complexity, richness and length before the wine is bottled.

MATURATION

Fermentation vessel: 100% barrel fermentation
Oak used: 100% old French oak
Fining agent: fish products
Filtration: sterile

THE WINE

This wine is a straw colour with lime hues. The nose is complex with yeasty and nutty notes, which combine with aromas of lemon zest, green apple and both fresh and preserved pear. On the palate zesty acidity is balanced by yeasty characters from the lees, providing lovely length and mouthfeel. The pear, green apple and some subtle cinnamon characters follow through to the palate rounding it nicely. The wine has good acid and length and will develop nicely over the next 8-10 years. We suggest enjoying it with herb crusted pork loin.

FINAL ANALYSIS

Alcohol: 12.7% Alc/Vol
Acid: 7.2 g/L
pH: 3.32

Bottled: October 2022
Release: November 2023



www.pizzini.com.au

For wine information contact Joel Pizzini, winemaker M 0429 401 732 E joelpizzini@pizzini.com.au

For bottle shots, stockists & general information, Natalie Pizzini M 0409 408 587 E nataliepizzini@pizzini.com.au