



KING VALLEY WINEMAKERS

Pizzini Garganega 2023

Tier 3 King Valley Craft – The King Valley is home to abundant beauty and extraordinary wine, thanks to its cool climate and fertile soil. It is also a place of inspiration, tenacity and ingenuity. This is where, for generations, Pizzini have been experimenting with – and perfecting- diverse and innovative Italian varieties.

Diversity. Expression. Purity. Our place in the King valley – with its gently undulating slopes providing a wide range of microclimates – is the perfect home for crafting nuanced and characterful Italian varieties.

TECHNICAL INFORMATION

Varietal percentage: 100% Garganega
Picked: February 2023
Area harvested: 3Ha

Yield: 68Hl/Ha
Average brix: 22.0

VINTAGE 2023

Probably one of our most challenging vintages for some time. It was very cold and wet for most of the growing season, causing our soils to be wet and soggy. There were even springs developing at some points in the middle of the vineyard which resulted in a few bogged tractors requiring some clever problem solving. The cold and wet also gave rise to high disease pressure and we are very thankful our team looked after the vines so well, protecting the crops from downy mildew. Thankfully the summer arrived late in December and dried out the vineyards allowing us to still produce some great wines in a very challenging year.

VINIFICATION

Grapes were handpicked and then crushed into an open fermenter where the juice and skins were fermented together to add richness and complexity. The wine was pressed and then transferred to old oak barrels where it remained for around six months, with lees stirring to create a lovely, rounded mouthfeel. The wine went through malolactic fermentation before being bottled.

MATURATION

Fermentation vessel: 100% oak
Type of oak: Old

Fining agent: Milk products
Filtration: Cross flow

THE WINE

The colour is straw with lime green hues. The nose is shows floral and ripe pear characters, exciting the senses then leads into subtle grassy undertones. The palate is full, flavoursome and complex with pear and subtle quince characteristics. As the wine opens, the palate extends to apricots, almonds and hints of citrus, with our trademark bone-dry finish, lovely grainy texture and long length. Enjoy with spicy Thai basil prawns.

FINAL ANALYSIS

Total Alcohol: 12.7% Alc/Vol
Total Acid: 7.0g/l
Total pH: 3.05

Bottled: October 2023
Release: January 2024



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