



KING VALLEY WINEMAKERS

## Pizzini Pavona Pinot Grigio 2022

*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 is the perfect home for crafting nuanced and characterful Italian varieties.*

*The story - Pavona – Italian for Peacock - pays homage to the vineyard site from where the fruit comes. It's a cool site that sits under Power's Lookout where a peacock once roamed, she would cry out to warn bushranger Harry Power of approaching strangers.*

### TECHNICAL INFORMATION

Varietal percentage: 100% Pinot Grigio  
Picked: Feb-March 2022  
Area harvested: 12.5 Ha

Yield: 59Hl/Ha  
Average brix: 19

### 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 condition 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

The grapes for the wine have been selected from our new vineyard at the cold end of the King Valley, situated under the famed Powers Lookout. This area is a stunning place to grow grapes, it produces fruit of a very high quality due to its cool climate and rich volcanic soil. The fruit has been whole bunch pressed to preserve the best cuvee. 50% of the juice is fermented in old barrels and aged for 5 months, with lees stirred regularly to add richness and texture and the other 50% is fermented in stainless steel to retain freshness and floral aromatics. The two portions are blended after aging separately to produce a wine with light texture and richness with lovely floral aromas.

### MATURATION

Fermentation vessel: stainless steel & oak  
Type & percentage of oak used: 50% old oak

Fining agent: milk  
Filtration: sterile

### THE WINE

Pale straw in colour with a soft green olive hue. This wine exudes citrus, pear and granny smith apple aromas. The palate is well rounded and complex with lees stirring adding texture. The wine shows depth, refreshing acidity and good length. Enjoy this wine with a prawn, basil & tomato pasta or fish and chips.

### FINAL ANALYSIS

Alcohol: 12% alc/vol  
Acid: 7.49g/L  
pH: 3.19

Bottled: January 2023  
Released: February 2023



[www.pizzini.com.au](http://www.pizzini.com.au)

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