



KING VALLEY WINEMAKERS

## Pizzini Pinot Grigio 2023

*Tier 2 La Famiglia - Our wines are a family - each one their own character*

*Story - Like the tale of Rosetta Pizzini smuggling her beloved's gift across the sea, the best stories are filled with great characters and complexity. A story of survival, bravery, courage and love. A secret carried across the world. An Edelweiss flower plucked from the Dolomites. A small piece of home travelling towards distant shores.*

### TECHNICAL INFORMATION

Varietal percentage: 100% Pinot Grigio

Yield: 59HL/Ha

Picked: Feb-March 2023

Average brix: 19

Area harvested: 27.5 Ha

### 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

The Pinot Grigio was harvested at four different stages and levels of ripeness to help build complexity of flavour in the finished wine. The fruit picked earlier at a potential alcohol of around 10% gives rise to crisp green apple notes, while fruit picked later displays rich, ripe pear flavour and texture. Each parcel is fermented in a similar way but kept separate to allow for greater blending options. The juice is drained off the skins right away so as not to pick up any colour from the pink/bronze coloured berries and then left to settle for 24 hours before racking and beginning fermentation. A yeast strain was used to ensure maximum extraction of varietal characters, while fermentation temperatures were kept low to capture freshness and aromatics. The finished wines are tasted and blended prior to bottling.

### MATURATION

Fermentation vessel: stainless steel

Type & percentage of oak used: nil

Fining agent: milk products

Filtration: sterile

### THE WINE

Pale straw in colour with a soft green olive hue. This wine exudes fresh pear and granny smith apple aromas, balanced by zingy citrus notes. The palate is fresh and crunch with zippy acidity and apple, pear and lime flavours. The wine shows great depth and texture, refreshing acidity and good length. Enjoy this wine with a prawn pasta or fish and chips.

### FINAL ANALYSIS

Alcohol: 12% alc/vol

Bottled: July 2023

Acid: 6.53g/L

Released: August 2023

pH: 3.2



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

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