

# Knee deep

## Knee Deep in Margaret River

PINOT GRIGIO  
MARGARET RIVER / 2022

### COLOUR

Light straw with pale pink tinge.

### NOSE

Lifted aromatics of Pink Lady apple, musk stick, bay leaf and a hint of cardamon.

### PALATE

A generous and rounded palate with fresh nashi pear & white nectarine alongside an interesting spice element. A fresh acidity draws the wine through to a long, flavorsome finish.

### WINEMAKING

Harvested in the cold of night, pressed immediately to retain freshness, with the juice separated from the skins straight away. The pressings portion underwent fermentation in French oak barrels, which was left on lees for 4 months to build texture. The remainder was fermented in stainless steel to retain fruit vibrancy and freshness. The wine was blended and filtered prior to bottling.

### VINTAGE NOTES

A wet Winter and Spring laid down great water reserves going into vintage 2022. A cool & wet Spring meant a slow start, with flowering and veraison tracking behind previous years, but the weather soon warmed up and ripening charged ahead. The warm, dry weather that came gave us great flavour concentration across all varieties and allowed for maturation of tannin & flavour with minimal disease pressure, providing for another great vintage in Margaret River.

Sam Kim - Wine Orbit - 92 points

### QUICK NOTES

**Vintage** 2022

**Winemaker/s**

Kate Morgan

**Grape Variety**

100% Pinot Grigio

**Growing area**

Margaret River, WA

**Alc % Vol** 12.5% v/v

**Titrateable acidity** 6.35g/l

**PH** 3.32

**Cellar Potential** 2 to 4 years

**Maturation** 5 months

**Bottled** June 2022

Vegan Friendly

