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PETER  
DRAYTON

## ANOMALY

Pinot Grigio / Hunter Valley / 2022

'Anomaly Series' revels in the divergence from the expected. From the vineyard to the glass, Peter Drayton's curiosity, drive and hard-won experience has led him to challenge convention, in cultivating and crafting wines from varieties beyond those that have made the Hunter Valley world-famous. Alternate varieties that are carving a niche for themselves; thriving and delivering with quality, consistency and verve.



### Colour

Bright straw.

### Nose

Pear, lemon, ripe banana.

### Palate

Nashi pear and lime.

### Winemaking

Pinot Grigio grapes were hand-picked to reduce releasing anthocyanins from the skins which produce colour in red wines. The grapes were then pressed and fined to produce a clear juice before fermenting in stainless steel tanks. From here ferment was finished and the wine was then filtered and bottled fresh ready to drink for your enjoyment.

### Food Pairing

Whole snapper roasted with herbs and potato.

### Vintage Notes

Vintage conditions in the King Valley this year provided us with above average rain fall. This required a lot more work in the vineyard which turned out in our favour. The fruit came in with the desired balance of acid and sugar which shows through the King Valley wines we produced this year.

### Quick Notes

*Vintage: 2022*

*Winemakers: Peter Drayton & Jeremy O'Brien*

*Grape Variety: Pinot Grigio*

*Bottled: June 2022*

*Growing Area: King Valley*

*Alc %/Vol.: 13.5 % v/v*

*Titrateable Acidity: 7.4 g/l*

*Ph: 3.33*

*Cellar Potential: Drink now*

*Oak: Nil*

*Maturation: N/A*