



# PINOT GRIGIO 2021

LIMESTONE COAST, SOUTH AUSTRALIA

**VINTAGE CONDITIONS** It has been noted as one of the best growing seasons in recent years, with a wet winter allowing the vines to produce a healthy canopy, and mild temps and periodic rain providing good growing conditions. Very little heat stress was experienced across the growing regions. A cool and dry summer sustained even ripening, and allowed viticulturists and winemakers to harvest grapes at their optimal fruit expression.

**WINEMAKING** The fruit was harvested in the crisp hours of the early morning and promptly transported to the winery for processing. A gentle extraction process produced pristine juice which was clarified before fermentation. The fermentation was conducted at 12–16 degrees C to ensure the fruit characters from the vineyard were maintained.

**COLOUR** Light straw with green edge

**AROMA** Lovely white nectarine and apple characters, with hints of citrus and pear

**PALATE** Light, lively, and crisp, with fresh fruits and mouth watering pear; peach and bright acidity

**WINE ANALYSIS** Alc/Vol: 11.5%, pH: 3.14, Acidity: 6.01

**WINEMAKER** Leisha Munro

**THE HIDDEN SEA** is a premium wine company making wines that matter for people who care. For every bottle of The Hidden Sea sold, we remove and recycle the equivalent of 10 plastic bottles from the ocean.