

# Ingram Road 2018 Pinot Grigio



## ABOUT

If you make your way through our wine list, there’s a distinctly French feel to our wines. However, we believe that when it comes to Pinot Gris/Grigio, the Italians certainly know their stuff. Helen’s Hill co-owner Allan Nalder fell in love with this expression of the Pinot Grigio style whilst honeymooning in Piedmont Italy, the region from which this unique white wine originates. So, when we discovered that the Yarra Valley climate allows Pinot Grigio to thrive, we couldn’t resist adding this gem to our range.

## WINEMAKERS NOTES

The fruit is hand picked early to retain high natural acidity. From there it is whole bunch pressed. The juice is then cold settled in tank for three days, after which it undergoes a cool, controlled ferment.

Post ferment the wine is matured in tank for three months, then fined and filtered for bottling. The result is a crisp, fruit driven and minerally wine that holds true to the traditional Grigio style.

## 2018 VINTAGE REPORT

Generous rainfall throughout spring, along with warm spring temperatures, led to good yields. Flowering conditions were nigh on perfect and these conditions followed through into fruit set (early January). Warm but not extreme temperatures continued into summer and meant an early start to harvest. A dry March, with cool overnight temperatures kept disease pressure low and allowed all varieties to retain excellent natural acidity.

## TASTING NOTES

This wine displays a clean fresh finish balancing both fruit flavours of golden delicious apples and nashi pear and clean minerality and acidity. Nuances of rich, quite textural flavours on the mid palate from an extended cold tank fermentation. A great white wine for any season.

Colour:	Pale straw, slight pinkish blush
Aroma:	Apple, Nashi Pear
Palate:	Apples, nashi pear, clean minerality