

2024 YOYO PINOT GRIGIO

WHY PINOT GRIGIO

Pinot Grigio vs Pinot Gris. It's the same grape, with slightly different winemaking styles. Wines marked Pinot Grigio are typically made in an Italian style – fruit picked early to retain freshness that produce dry, crisp and light bodied wines with citrus aromas. Gris can be richer, more full-bodied and sometimes sweet. We've sourced our fruit from Wrattontully in the South East on South Australia for the first time in 2024, a climate similar to Friuli-Venezia Giulia in Northern Italy, our favourite region for this variety. The limestone geology of Wrattontully is also comparable to the limestone plateau of much of Friuli.

WINEMAKER NOTES:

Grapes were gently pressed to minimize colour and phenolic extraction from the bronze (Grigio) skins. No acid addition was required. Cool fermentation temperature in stainless steel is maintained from go to wow to retain vibrancy and crisp aromatics. Bottled early, in May 2024 to retain fresh varietal character.

We picked a fantastic first vintage to source fruit from Wrattontully in 2024. Cool, mild daytime temperatures particularly from veraison to harvest and minimal disease pressure have resulted in ideal conditions for producing high quality white wines.

TASTING NOTES

COLOUR	Pale gold with a slight green hue
CELLAR	Drink now until 2028
BOUQUET	Fresh picked Buerra Bosc Pear & Wild Strawberries
TASTES LIKE	Green apple, fennel bulb and fragrant musk
EAT WITH	Fish Tacos with a mango salsa

TECHNICAL DETAILS

WINE MAKER	Andy Coppard
VINEYARD	Caskadu
VITICULTURALIST	?
VARIETY	100% Pinot Grigio
GEOLOGY	Terra Rossa over limestone
ELEVATION	85m above sea level
ALCOHOL	12.4%

