# BIWINES ZILZIE WINES

# 2022 Pinot Grigio

Colour: Youthful pale straw

**Aroma:** Nashi pear, lime and a hint of blood orange **Palate:** Refreshing pear and citrus with a balanced

mineral undertone

### Winemaking

The fruit was harvested in the cool of the night to preserve freshness and quality. Individual batches were cool fermented in stainless steel, followed by lees stirring to give length and roundness to the palate. The wine was blended, stabilised and filtered prior to bottling.

# **Vintage**

The conditions leading up to the 2022 vintage were cooler and damper than average. This, combined with some windy conditions during flowering resulted in a lengthier ripening period and an extended harvest. Mild conditions at the beginning of the year brought great aromatic expression across all whites, particularly in Sauvignon Blanc, Riesling & Fiano. Some wet weather conditions followed, though still enabled the reds to yield bright fruit and varietal expression, with Merlot and Shiraz being standouts of the season.

## **Enjoy with**

Sicilian calamari salad with lemon, combination hokkien noodles



Vintage: —	2022
Varietals: —	————— Pinot Grigio
Region:	— South Eastern Australia
Cellaring: —	Best enjoyed young

Alc/Vol:	12%
pH:	3.34
Acidity:	5.4 g/l