

2018 First Cut Pinot Grigio

RRP: \$23



Haselgrove

Tasting Notes

Aroma

Lifted aromas of ripe citrus, honeydew and peach blossom.

Palate

The generous palate has a soft, yet delicate structure with typical varietal flavours of nashi pear and lychee. The wine has a delightful creaminess but finishes dry with beautifully balanced acidity.

Vineyards

Sourced from a single high altitude vineyard in the Northern Adelaide Hills. Picked at optimum ripeness to retain freshness and natural acidity while capturing generous fruit characters.

The First Cut Story

The principle behind our first cut wines revolves around the winemaking term 'first cut' in which during the pressing cycle the softer free run juice/wine is separated from the second cut or pressings. This principle flows through to the style of First Cut wines, producing wines with great drinkability well suited to be enjoyed with food or as a drink with friends.



Region	Adelaide Hills	Alcohol / pH / TA	13.0	3.29	6.5
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Variety	Pinot Grigio
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Harvest Dates	23 rd February 2018
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Bottling Date	23 rd November 2018
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Release Date	December 2018
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Cellaring	Drink Now to 2020
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Winemaking

Selectiv® Harvested in the early morning prior to sunrise. Cold pressed off skins immediately to minimise colour pickup. Cold Settled for 72 hours then racked off lees and fermented with mixed culture yeasts.