



Varietals

100% Pinot Grigio

YIELDS

11.7 - 13.8 T/Ha

ABV

12.5%

PH

3.16

TA

7.1 g/L

RS

1.0 g/L

ACCOLADES



2025 POOLEY PINOT GRIGIO

POOLEY WINES

OUR PROUD HISTORY, YOURS TO ENJOY

CELLAR DOOR & BUTCHER'S HILL VINEYARD

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POOLEY WINES X PINOT GRIGIO

Pinot Grigio is a white wine grape variety with a rich history that begins in France. It is a mutant clone of the more famous red variety, Pinot Noir, which explains its unique, greyish-pink skin. Known as Pinot Gris in its native France, the grape's name translates to "grey" in both French and Italian.

While its origins are in France, Pinot Grigio is most famously associated with Italy, where it produces a crisp, light-bodied, and zesty style of wine with high acidity. In contrast, the French style from Alsace, Pinot Gris, is typically richer, fuller-bodied, and more aromatic. This duality highlights the grape's remarkable ability to produce a diverse range of styles.

QUICK DETAILS

Harvest Date

10th March -
3rd April

Bottling Date

26th August 2025

Production

21,680
Bottles

Maturation Time

4 Months

Yeast

Cultured Yeast

Fermentation

10 days

Skin Contact

None

Maturation Vessel

Stainless Steel



Vegan friendly, sustainably grown

VINTAGE DETAILS

The 2025 vintage in Tasmania's Coal River Valley was an outstanding season with a focus on quality and notable yields. A strong start with excellent winter and spring rainfall provided a solid foundation, ensuring healthy vine growth and canopy development. While a windy flowering period reduced yields in some varieties due to patchy fruit set, overall vine health was excellent.

The season progressed with a warmer-than-average, yet mild, summer. This was moderated by our maritime influence, which prevented extreme heat and allowed for the slow, steady development of flavour, acid, sugar, and tannin. The lead-up to harvest was characterised by a long, dry autumn, creating ideal conditions for grapes to reach optimal ripeness while retaining their natural acidity.

The harvest began slightly earlier than usual, with the fruit showing beautiful concentration and excellent phenolic ripeness. Early indications suggest the 2025 wines, particularly the Riesling and Chardonnay, will be concentrated, complex, and elegant, showcasing both power and finesse.

WINEMAKING PROCESS

Our 2025 Pinot Grigio is a vibrant blend of fruit from several top vineyards across Tasmania, including our own Butcher's Hill and Coocinda Vale, as well as select parcels from Ghost Rock and Treehouse Vineyard. The grapes were machine-harvested between March 10th and April 3rd at a perfect ripeness of 12 Baumé. The fruit was gently pressed and fermented in stainless steel tanks at a cool 14-16°C for 10 days using a cultured yeast. We chose to keep the wine on its light lees until bottling to build a little texture and complexity without losing its crisp, fresh character. The wine was bottled on the 26th of August, 2025, after a gentle crossflow and sterile filtration.

TASTING NOTES

This Pinot Grigio is a vibrant and refreshing wine. The nose is bursting with fresh aromas of pear, red apple, and a hint of citrus. The palate is crisp and clean, with a lovely textural feel and a bright line of acidity. Flavours of juicy candied red apple and melon lead to a zesty, refreshing finish. It's a proper ripper of a wine, perfect for a sunny afternoon.

CELLARING POTENTIAL

Enjoy now.