



POOLEY WINES OUR PROUD HISTORY, YOURS TO ENJOY

CELLAR DOOR & BUTCHER'S HILL VINEYARD

1431 RICHMOND RD, RICHMOND TAS 7025 E: INFO@POOLEYWINES.COM.AU

PH: (03) 6260 2895



Varietal/s: Pinot Grigio

GI: Tasmania, Coal River Valley

Alcohol: 13.3%

PH: 3.1 TA: 9 g/L RS: 0 g/L

Bottle Date: 5th August 2023 Production: 29,203 bottles



The 2023 growing season started with budburst in September and continued with flowering in November. 2023 vintage experienced a lot of wind and rain during flowering which made for very challenging conditions. Between October and December there was 230mm of rainfall on each of our vineyards. This resulted in poor fruit set, and reduction in our overall yields. Late December saw the rain ease leading away from the La Nina weather pattern and towards the warmer El Nino period. With a milder summer and no extreme heat we saw a steady and slow development of flavour, acid, sugar and tannins, bringing some amazing quality wines.

Vinification:

The fruit was chilled to 5 degrees, then whole-bunch pressed to tank. Cold settled and racked to tank for ferment. Matured on fine lees for 3 months.

Tasting Notes:

A vibrant display of citrus blossom, candy apple and yuzu on the nose. Bright white peach and apricot characters unveil on the palate with subtle notes of green apple and beeswax. Strong acid and persistent length finish this lovely wine.

Cellaring Potential:

Drink fresh, 5 years (from vintage)

