

POOLEY



2023 POOLEY PINOT GRIGIO

Varietal/s: Pinot Grigio

GI: Coal River Valley, Tasmania.

Alcohol: 13.3%

PH: 3.1

TA: 9 g/L

Production: 25,135 bottles

Residual Sugar: 0 g/L

Vinification:

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

Growing Season:

The 2023 growing season started with budburst in September and continued with flowering in November. This year, we experienced a lot of wind and rain during flowering which makes for very challenging conditions. Between October and December 2022, there was 230mm of rainfall at both of our vineyard sites. It resulted in poor fruit set, and an overall reduction in yield for the season. Late December saw the rain disappear, leading away from the La Nina weather pattern and towards a drier, warmer El Nino period. It was a mild summer with no extremes of heat, whilst remaining warm. This is great for steady and slow development of flavour, acid, sugar, and tannin. All the elements that make for great quality wine.

Tasting Note:

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

Optimal Drinking: 2023-2028

