



FINE AUSTRALIAN WINES

# METAL LABEL

## PINOT GRIGIO 2024



**Winemaking** Our 2024 Metal Pinot Grigio heralds from the inland grape growing areas of the Riverina and Murray Darling. After meticulous attention in the vineyard, fruit flavours were at an optimum and physiological ripeness was achieved, the parcels were harvested in the cool of the night during the months of January and February and delivered to the winery for processing. Fermentation was undertaken in stainless steel vats, using several yeast strains selected to elevate aromatics and promote mouthfeel. Upon completion, the parcels spent a short time on sur lie before blending, clarification, stabilisation and bottling.

**Tasting note** A lifted aromatic display of poached pear, apple and lime that lead to lychee, pineapple and grapefruit flavours that cleanse the palate with bright, juicy acidity.

**Region** South Eastern Australia.

**Wine Analysis** Alcohol: 12.5%      pH: 3.32  
TA: 6.51g/l                      RS: 2.01 g/l

**Style** Deliciously aromatic, light bodied, crisp and dry.

**Food Match** Delightful as an aperitif, that also pairs wonderfully with antipasti or fritto misto.

**Cellaring** This wine has been lovingly made to enjoy now but will benefit from careful short term cellaring.

Kia Millis,  
Winemaker



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### Packaging Detail



Carton Packaging

**Range:** Metal label

**Product:** Pinot Grigio

**Approx. Case Weight:** 8kg

**Bottle Barcode No:** 9335966005631

**Carton Barcode No:** 69335966005633

**Bottle:** Super Premium Claret

**Bottle Weight (grams):** 732

**Package Weight (grams):** 1458

**Bottle Dimensions (hxd):** 329mm x 75mm

**Carton Size:** 6 pack

**Carton Dimensions:** 230mm x 156mm x 335mm

**Slipsheet Configuration:** 128 (domestic) - 84 (export)