



FINE AUSTRALIAN WINES

HEAD over HEELS

PINOT GRIGIO 2024



Winemaking

Our 2024 Head Over Heels Pinot Grigio is 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 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 lime zest, golden apples and lychee, that lead to a very approachable, crisp and lively palate of lemon grass, ripe pear and white peach.

Region

South Eastern Australia

Wine Analysis

Alcohol: 12.5% pH: 3.10
TA: 6.75 g/l RS: 2.6 g/l

Style

Well-weighted, fresh and dry.

Food Match

This wine has a nice textural quality which can be enjoyed without food, or pair with seafood risotto or a light chicken salad. Avoid heavy cream sauces and vinaigrettes.

Cellaring

This wine has been made to enjoy now but will benefit from careful short-term cellaring of no more than 2 years.

Kia Millis,
Winemaker



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Packaging Detail



Carton Packaging

Range: Head over Heels

Product: Pinot Grigio

Approx. Case Weight: 16kg

Bottle Barcode No: 9335966000315

Carton Barcode No: 19335966000312

Bottle: Punted Claret

Bottle Weight (grams): 415

Package Weight (grams): 1158

Bottle Dimensions (hxd): 297mm x 80mm

Carton Size: 12 pack

Carton Dimensions: 226mm x 300mm x 313mm

Slipsheet Configuration: 64 (domestic) - 56 & 42 (export)