

*As winemakers we love to experiment; you could almost say it's in our blood. Step into any winery around Australia during vintage and you can be guaranteed to find a small batch of something obscure bubbling away in the corner. Whole bunch ferments, mixed varietal ferments, hot v cold ferments, the possibilities are endless. The sad thing though is that by and large these wines rarely see the light of day. Due to limited volumes and a lack of continuity they will invariably be blended away – never available for public scrutiny or enjoyment. And so, in an effort to change this we have created a little label called OGGI.*

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## 2021 OGGI

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### VINTAGE

A cool summer with above average rainfall initially gave cause for concern with disease pressure being at its highest in many years. However, through rigorous canopy management and excellent vine health we managed to avoid any botrytis & mildew outbreaks. The moderate weather conditions also allowed for a prolonged ripening season with most reds developing amazing structure & depth of colour, while the whites retained vibrant acidity and an elegance that will provide age-ability for many years to come. With yields being adequate if not bountiful this is certainly a year to remember!

### VITICULTURE

**REGION:** Mornington Peninsula (Tuerong)

**VARIETIES:** Pinot Grigio 62% and White Muscat 38%

**HARVEST DATES:** Pinot Grigio: March 10th, White Muscat: March 22nd

### WINEMAKING

As always our OGGI aims to break with convention and to push boundaries – both in terms of technique and style. This year we have continued our skins fermentation work in whites but shifted the varietal mix to other classic Italian varieties, Pinot Grigio and White Muscat. Following hand harvest and destemming the grapes were open fermented with wild yeast where they remained on skins for a total of 2 weeks. They were then pressed and aged in older barriques for a period of 10 months where they also underwent full malolactic fermentation. Prior to bottling the 2 varieties were blended together, stabilised and lightly filtered. No animal products used.

### TECHNICAL DATA

ALCOHOL	13%	ACIDITY	5.78 g/L
PH	3.40	RESIDUAL SUGAR	Dry
MALOLACTIC	100%		

### NOSE

There's a myriad of aromas going on here! Floral notes from the muscat are both complimented and challenged by the orange peel and amoretto fragrance from the skins fermented Pinot Grigio.

### PALATE

This is all about texture. Soft initial mouthfeel but intensity builds to a long grippy finish courtesy once again of skin contact.

### DRINK WITH

Sri Lankan fish curry, roast or braised pork, creamy truffle pasta, Japanese cuisine - think umami!

### CELLARING

Enjoy now or over the next 7 years.

