

PINOCCHIO

The name for our classic, multi-regional Italian-style range of wines stems from the old Italian folk story by Carlo Collodi. The Crittendens' passion for Italian varieties has seen winemaker Rollo work and travel extensively through the north of Italy, while Garry (Rollo's father and company founder), has written a book on climatic comparisons between Italy and Australia. 2023 saw a redesign of the Pinocchio label, closely tying the new artwork and rebrand with the traditional Pinocchio story.

PINOT GRIGIO 2023

VINTAGE

For the third year in the past four, the summer of 2022/23 in South Eastern Australia has again been punctuated by cooler and wetter conditions than average. Starting in November 2022 these weather conditions resulted in lower than desirable polination levels and ultimately yields being half what we would normally see. On the bright side the low yields and cool summer have seen a slow and progressive ripening of fruit with lovely acid retention and beautiful elegance for whites and reds alike!

WINEMAKING

The grapes were transferred straight to an air bag press and gently squeezed to limit colour extraction from the grape skins. The settled juice was rough racked to a refrigerated tank and the ferment commenced by inoculation with a yeast chosen for its ability to enhance aromatics. A portion of the juice (40%) was also transferred to recently used barriques for fermentation and aging to increase the texture and mouth-feel of the wine. Soon after ferment had finished the wine was lightly sulphured to prevent malolactic and aged for 6 months on gross less before being filtered and bottled in November.



TECHNICAL DATA

VITICULTURE

REGION *Alpine & King Valleys, Victoria.*

BOTTLED WINE

ALCOHOL 12%
ACIDITY 6.90 g/L
PH 3.24
RESIDUAL SUGAR *Dry*
MALOLACTIC 0%

No animal products were used in the production of this wine.

TASTING NOTES

NOSE *Savory aromatics of honeysuckle and fresh cut hay.*

PALATE *Textural flavours of pears and lemon juice.*

DRINK WITH *Antipasto, pan fried calamari, buffalo mozzarella salad with cherry tomatoes and green olives.*

CELLARING *Drink now or over the next 2 years.*