

DIAMOND LABEL PINOT GRIGIO 2013

TASTING NOTES

Rich and refreshing, with a complex medley of juicy pears, citrus rind and sweet spices. Perfect for a plate of seafood or a late afternoon with friends.

VINTAGE REGION

South Eastern Australia

VINTAGE CONDITIONS

Heavy winter rains and a mild spring led to the production of strong canopies, which protected the fruit during the summer heat, and resulted in wines of great strength and character.

GRAPE VARIETY

Pinot Grigio (100%)

MATURATION

5 months in stainless steel

COLOUR

Very pale straw with salmon hues.

NOSE

A complex medley of juicy pears, citrus rind and sweet spices.

PALATE

Rich and refreshing with layers of juicy pears, honeysuckle and nutmeg, accentuated by the zesty lift of citrus rind. Perfect for a plate of seafood, or a late afternoon with friends.

TECHNICAL ANALYSIS

Alcohol: 13.0%

Acidity: 4.7g/L

pH: 3.36

Residual Sugar: 1.32g/L

Harvest Date: February 2013

Bottling Date: January 2014

Peak Drinking: Now

Food Match: Fresh seafood



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