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More Information

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Wine Analysis

Alcohol 12.5%

pH 3.36

Acid 6.8 g/L.

Cellaring

Pinot Grigio is best enjoyed within 1-3 years of vintage.

Need some cellaring tips?



2011 Pinot Grigio

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Tasting Notes

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Release Date - 21st December 2011

The wine

In the glass the wine is a very light straw colour with a youthful green hue. The nose is bursting with pear and peach aromas, while the palate offers some distinct savoury characters and a crisp finish full of delicate acidity thanks to the cool climate fruit. Unlike the French style which is richer on the palate, Pinot Grigio is crisp, fresh and savoury. True to Pinot Grigio style, this is best served chilled and enjoyed within 1-3 years of vintage.

The grape variety

Pinot Grigio is the Italian name for the variety known as Pinot Gris in France. In France it is grown in Burgundy and particularly in Alsace where it produces richly flavoured wines. Although French in origin it is more widely planted in Germany, where it is known as Rulander, and Italy where it is grown in the north-east regions of Friuli, Alto Adige and Veneto, and as far south as Emilia-Romagna. The Brown Family was one of the first Australian wine producers to embrace the variety.

Technical information

The Pinot Grigio grapes used to make this wine were grown at our Banksdale vineyard at 485 meters in the upper reaches of the King Valley. The fruit was harvested in early March 2011 at baumé levels ranging from 11.3° to 12.3°. The wine was bottled soon after fermentation and was completed with an alcohol of 12.5%, a pH of 3.36 and an acid level of 6.8 g/L.

Serving suggestions

This versatile wine is proving to be a popular choice for any occasion, with or without food. Try this wine with pan fried trout fillets topped with a lemon dressing. Alternatively, this wine is always a great match to an antipasto platter containing artichokes, olives, asparagus and prosciutto.