

# Fionula Pinot Grigio 2016

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Mildura, Murray-Darling

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Fionula is a Celtic Maiden's name often adopted by Italian parents. The connection is Quealy's Italian inspired winemaking journey and their love of all things Italian. Yes, there is also a favourite winery chicken — an Australorp called Fionula!

**Vineyard** The fruit is sourced from the Schriber Vineyard located near the town of Mildura in the Murray Darling. It is a family owned and run property situated on the very best limestone soils in the region. Yields are kept low through stringent pruning and hands on management. There is an early picking window that ensures supreme flavour ripeness and the full capture of natural acid.

**Winery** The grapes are whole bunch pressed on a very gentle cycle yielding around 600L per tonne. This excludes any harsh components being extracted and helps to keep the final wine delicate. The juice is fermented at a cool temperature to retain volatile aromatics. There is some lees contact to create texture in the middle palate. The wine is settled with bentonite post fermentation and cold settled prior to bottling.

**Tasting** Fionula is a bright pale gold. Aromatically it shows classic pinot musk, pink fruit and pear. The rolling middle palate is generous with ripe fruits and textured minerality from the limestone soils. The wine finishes crisply and with poise. This is a wine to be enjoyed whilst young and fresh, serve chilled on a warm summer's day!

**Ageing capacity** 1 – 2 years

