

Mornington Peninsula Pinot Grigio 2016

Mornington Peninsula's narrow coastal plain circles the volcanic derived Red Hill and Main Ridge. The soils, rainfall and vine canopies are lighter, suiting the Pinot Grigio style.

Quealy chooses to pick their grapes when the sugar levels are moderate and the protective leaves still cool and lush around the bunches. Pinot Grigio vineyards were harvested from the last week in February to 22nd March in 2016. The vintage was described by many as compressed with fruit ripening rapidly across the Peninsula. The result is balanced wine with a cool palate and fine acid.

Vineyard Quealy reach out to growers to compile this regional blend. The vineyard sites are chosen to suit the style; moderate yields, lighter soils. 2016 was the dream vintage; cool, sunny & dry. We picked evenly ripe, pearly purple grapes from mid-February. Final picking date was March 23rd, there are 6 vineyards in the blend.

Winery Quealy Winemakers is especially set up for Pinot Grigio production. There are two membrane presses that we tip the whole bunches into. The production volume is more than adequate so that we can run the presses on slow gentle cycles that slowly exude the pale green juice from the deep purple coloured Pinot Grigio grapes. This is a very delicate operation that takes place over a 12-hour period. There is no sulphur at any early stage of the winemaking process.

18- 24 hours later the juices are racked from their gross lees. The delicate press cycle ensures a bright juice that we keep with a careful racking. The clean raspberry musky wine style is encouraged by the bright juice, cultured yeast and cool fermentation temperature

of 15 – 19. Quealy uses cultured yeast because it negates the requirement for sulphur and the aromatics are subtle pink berried. Usually malolactic fermentation is spontaneous and appears to operate at the same time as the primary ferment. It's unusual to hear about both fermentations together however we suspect the low volume of malic acid and zero sulphur assist the wild bacteria whilst the moderate sugar levels and yeast inoculation ensure no hardship for the primary ferment. The malolactic fermentation infinitesimally softens the wine.

Tasting Quealy's expertise with Pinot Grigio is evident with this great value Mornington Peninsula wine. Delightful sun-drenched hay and crunchy pear aroma, plush mouthfeel with discreet acidity and ripe stone fruit mouthfeel confirm the pedigree of the region and the maker.

Harvest Picked 10th – 15th March

Bottle 22nd December

Ageing capacity 1-2 years

Awards & Press

Melbourne International Wine Competition – Silver Medal

