

# Pinot Grigio 2016

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Three vineyards in the Balnarring sub-region  
These three vineyards are 20 years +

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Pinot Grigio terroir is in the earlier ripening vineyards of Westernport's narrow coastal plain. Shallow soils of clay and organic matter nurture acidity and create flavour.

**Vineyard** Quealy Winemakers define Pinot Grigio as the vineyards grown on the coastal plain of loam shallow soils where vines ripen fruit earlier. The resultant sugar and alcohols are lower but with crop levels set below 2.5 tons per acre there is high concentration of natural acid. Dryland farming is a must to achieve the high natural acidity necessary for this premium wine. The canopy is shaped to expose summer's sunshine to every leaf and bunch, ripening the grapes to a deep royal purple. The exclusion of sulphur until bottling and the low press yields ensure Quealy Pinot Grigio is a bright green gold.

The blend is of three 15-25 year old vineyards in the Balnarring sub-region, seamlessly managed by Quealy. All three vineyards are prone to water stress which in turn signals the vine to ripen earlier. Soil management is essential to capture and store rainfall. This is achieved without herbicide and growing cover crops until the end of spring. Organic matter is the key to holding water and making nutrition available to create flavour in these soils.

**Winery** Quealy Pinot Grigio is bright and crunchy, the early picking and cool grey skies protecting the precious acidity of this naturally low acid variety. Whole bunch press cycles, exclusion of press fractions, low sulphur and bentonite additions, the winemaker skilfully racks rather than filters the Pinot Grigio, keeping all the vineyard vitality.

**Tasting** This is Quealy's premium Pinot Grigio. Aromas of rock pool, pear, grapefruit, and wood smoke. Light and energetic palate with a delicious dollop of creamy fruit. A wine of delicacy, vibrancy, and extremely food friendly.

**Harvest** 23rd Feb; 25th Feb; 1st March

**Bottle** 27th July

**Ageing capacity** 1-2 years

