

PINOCCHIO

The name for our classic, multi-regional Italian-style range of wines stems from the old Italian folk story by Carlo Collodi. The Crittendens' passion for Italian varieties has seen winemaker Rollo work and travel extensively through the north of Italy, while Garry (Rollo's father and company founder), has written a book on climatic comparisons between Italy and Australia. 2023 saw a redesign of the Pinocchio label, closely tying the new artwork and rebrand with the traditional Pinocchio story.

PINOT GRIGIO 2024

VINTAGE

As is seemingly the 'new norm' in Victoria, the 2024 ripening period has yet again thrown a vast array of weather at us. A calm start to spring developed into cool, wet and windy conditions right at the critical flowering time. This unfortunately has impacted yields with many of our vineyards producing half the crop of a normal season. Periodic rain events continued through until harvest but the conditions were broadly favourable which, together with the low yields, has ensured the production of high-quality grapes.

WINEMAKING

The fruit was gently pressed in an air bag press to minimise colour extraction from the skins. After settling, the juice was rough racked to refrigerated tank, with fermentation initiated by a selected yeast to enhance aromatics. A portion of the juice (40%) was transferred to seasoned barriques for fermentation and maturation, building texture and palate weight. The wine was then lightly sulphured to prevent malolactic fermentation and aged on gross lees for six months before filtration and bottling in November.



TECHNICAL DATA

VITICULTURE

REGION *King Valley Victoria.*

BOTTLED WINE

ALCOHOL	12%
ACIDITY	7.2 g/L
PH	3.15
RESIDUAL SUGAR	Dry
MALOLACTIC	0%

No animal products were used in the production of this wine.

TASTING NOTES

NOSE

Lifted aromas of nashi pear, citrus blossom and a gentle savoury note.

PALATE

Fresh and textured, with flavours of pear, lemon zest and a crisp, mouthwatering finish.

DRINK WITH

Antipasto, pan fried calamari, buffalo mozzarella salad with cherry tomatoes and green olives.

CELLARING

Drink now or over the next 2 years.