risky business



fine wines

2023 Pinot Gris – King Valley Vic

Following on from our original vision, risky business utilises the decades of experience from grape grower and viticulturist Rob Quenby and vintner John Waldron. Since 2013, we have been sourcing fruit from Victoria's King Valley, producing small batches of fine and distinctive wine. Grape sourcing and winemaking has been carefully done by Andrew Vesey to produce distinctive and flavoursome Prosecco, Pinot Gris, Grigio and Sangiovese wine varietals., now there are over 70 families in the King Valley growing grapes

The King Valley in Victoria's High Country is renowned for its strong Italian agricultural heritage, an influence that has shaped and defined the region's vineyards and wineries, making it the Australian home for Italian style wines.

Prosecco, Pinot Grigio and Sangiovese are just three of the many Italian varieties that are produced in the King Valley. We recognised the regions cool-climate potential. The Valley's continental climate provides warm days and cool nights, influenced by the Katabatic Breeze that sweeps northward down the valley from the high country.

Partners: Rob Quenby, Viticulturist + John Waldron, Vintner

The wine has been carefully made in the classic Pinot Gris style – giving it a slight richness .Clear and bright with slight straw tinge, pear aromas and gentle acidity balancing the palate

Colour: In the glass, the wine appears light, with a pale light yellow straw colour. Aroma: The nose displays apple blossom, green apple and nectarine along with strong aromas of white peach. Palate: A slight textural and richness through to the palate leaving pronounced acidity, a character typical of cool climate vineyards. Fruit Source: King Valley Victoria

Food Match: Perfect with Kung Pao Chickpeas and rice

Bottled: June 2023 . 1200 dozen produced

Alc = 12.5 % PH = 3.18 TA = 6.43 G/F = 0.44 g/I

MANAGING PARTNER JOHN WALDRON 0457 482 957







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Fast Facts

Climate – Warm days and cool nights, influenced by the katabatic breeze that sweeps northward down the valley from the high country. Ripening varies with climatic differences down the valley, influencing the styles of wine.

Soils – The variations in topography, soils and climate provide an ideal location for producing fine wine

Harvest – Late Feb – Mid March

Pinot Gris vintage

The growing season in Victoria started with wide spread frosts, warm days with cool nights predominantly with some well-timed rain events, all allowing Pinot Gris to ripen slowly and gently without developing too much colour.

Pinot Gris was harvested on the 29th February during the cool of night. The season has produced Pinot Gris with fine acidity, subtle notes of pear, nashi and of quince balanced up with a finely textured palate.



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The
Real
Review 2021
TOP WINERIES
AUSTRALIA

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Pinot Gris - King Valley Victoria

Risky Business Pinot Gris

Vineyards and viticulture:

Vine age, 10-12 years (grafted onto vines 25 to 30 years old) Machine harvested with new 'selective' harvester

Vinification:

- Fruit sorted on board harvester, no SO2
- Inoculated with aromatic strains
- Stainless Steel tank fermentation
- Tipped directly to press. Oxidative juice handling for colour and tannin removal.
- Fermented cold, adjust nutrition if necessary. Leave without SO2 post ferment.
- Rack off gross lees, aerate if necessary, add SO2, no MLF.
- Left on light lees until bottling



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