



2017 VINACEOUS SIRENYA PINOT GRIGIO



REGION: ADELAIDE HILLS, SA

ALCOHOL: 12.5% v/v

PH: 3.35

TA: 5.6 g/L

VA: 0.34 g/L

RS: 1.5 g/L

FS O2: 34

TS O2: 81

SELECTED AND HAND-PICKED FROM THE 'MYGUNYA VINEYARD', ADELAIDE HILLS. FRUIT FLAVOUR AND A HIGH NATURAL ACIDITY WAS PRESERVED BY A STEADY, COOL FERMENT. STAINLESS STEEL FERMENTATION. VINIFIED AT CHAPEL HILL (MCLAREN VALE) BY MIKE FARMILO (CONTRACT WINEMAKER, VINACEOUS WINES).

The Sirenya Pinot Grigio is sourced from the elevated Mygunya Vineyard in the Adelaide Hills on the border of McLaren Vale. This gives us the best of both worlds with the cooler conditions of elevated Adelaide Hills ideal for delicate aromatic varieties such as Pinot Grigio but with less rainfall and therefore less disease pressure than experienced in the heart of the Adelaide Hills.

With the view to making a fresh, crisp and lively style of Pinot Grigio the fruit is picked in the earlier stage of ripeness before overt tropical fruit characters are expressed, giving more mineral and citric fruit expressions. Fermentation is conducted in a stainless steel tank at low temperature to maintain the fresh aromatics and delicate structure of the wine.

Bright, fresh and aromatic with nashi pear lifted floral aromatics, the palate is quite rich and textural, yet remains minerally and with clean acidity and a long finish. The Sirenya is ideally suited to fresh seafood and seafood pasta dishes.