

Bianco di Stellenbosch 2012

Pale, straw-yellow in colour with a delicate floral nose. Elegant flavours of pear, green melon and pineapple combine with fresh, crisp acidity and a well structured mid-palate to make this an exceptional example of Pinot Grigio.

A perfect wine for aperitivo and seafood.

variety : Pinot Gris | 100% Pinot Grigio

winery : Idiom Wines

winemaker : .

wine of origin : Stellenbosch

analysis : **alc** : 13.5 % vol **rs** : 3.0 g/l **pH** : 3.13 **ta** : 6.4 g/l

type : White **style** : Dry **body** : Light

pack : Bottle **closure** : Screwcap

in the vineyard : Soils: Granite / Tukulu (decomposed granite) / Table Mountain Sandstone

Trellising: Vertical Shoot Positioning

Irrigation: Drip

Predominant wind: SE Summer / NW Winter

Balling at picking: 23.7°B

in the cellar : The grapes went into cold storage overnight before being de-stemmed and crushed straight into the press. The freerun and first press juice was kept separate from the heavy pressed juice. After 3 days of settling at between 10 - 12°C, the juice was inoculated with a carefully selected cultivated yeast. Fermentation took place at 14°C for 2 weeks. The wine was thereafter, lightly fined and filtered before being bottled.

