

---

---

---

---

---

---

# Jr. Jones Pinot Grigio 2016

## TASTING NOTES

A crisp, fresh and lively grigio that's brimming with ripe pear fruits, sweet florals, fennel and attractive fresh, fruit salad aromas.

The palate builds peach and nectarine fruits, pears here as well, very lively crisp and crunchy. Drink now.

### Viticulture:

Sourced from the north-west sloping block at our Morning Star Estate, this fruit was cane pruned and trained VSP. The vines were summer pruned and leaf-plucked on the southern side allowing plenty of air movement & sunlight into the canopy.

With a specific requirement of fruit for the Grigio style we picked early on 12th February. The earliest we have ever picked.

### Vinification:

The grapes were top loaded straight into the press on arrival at the winery. The juice was allowed to settle for 24 hours with no enzymes before being racked for fermentation. The must was left on lees for four weeks before being clarified & fined ready for bottling on July 5th.

***Jr. Jones are good honest wines made expressly to showcase the premium cool-climate fruit of the Mornington Peninsula, Australia.***

