



IDIOM

WINES OF CHARACTER

STELLENBOSCH

BIANCO di STELLENBOSCH HERITAGE SERIES by IDIOM PINOT GRIGIO 2017

VINIFICATION

Wine maker
description

Light straw in colour with a delicate floral and citrus blossom nose. Elegant mouthfeel with flavours of passion fruit, melon, white pear and stone fruits. This fresh, medium-bodied wine with a well-structured mid-palate showcases the potential of Pinot Grigio from South Africa. A delicious drinking wine for aperitivo, antipasto and seafood.

Varieties

Pinot Grigio

Origin

Wine of Origin Stellenbosch

Vinification details

The grapes went into cold storage overnight before being de-stemmed and crushed straight into the press. The free run and first press juice was kept separate from the heavy pressed juice. After 2 days of settling at between 11-14°C, the juice was racked of its lees and inoculated with a carefully selected cultivated yeast. Fermentation took place at 14°C for 3 weeks. The wine was thereafter, lightly fined and filtered before being bottled.

Date of bottling

11th September 2017

Analysis

pH 3.22	Total acidity 6.5g/l
Residual sugar 2.0 g/l	Alcohol 13.5%

PROVENANCE

Soils

Granite/Tukulu (decomposed granite)/Table Mountain Sandstone

Trellising

Vertical Shoot Positioning

Irrigation

Drip

Predominant wind

SE Summer/NW Winter

Balling at picking

23.3°B

