

# [yellow tail]<sup>®</sup> Reserve

“These are the wines we love to make. Crisp, vibrant whites that jump out from the glass”

– John Casella

## PINOT GRIGIO



Nature is full of surprises. Every vineyard seems to have that special patch where grapes grow with just a bit more flavour.

The [yellow tail] Reserve range is crafted from grapes picked in the finest vineyards across Australia.

Made by the Casella Wines family, the [yellow tail] Reserve range is designed to be a premium fruit driven style with softness and drinkability. The fruit selected displays elegance, balance, finesse and length of flavour.

Great wine begins with the best grapes for [yellow tail] Reserve. You can taste the difference.

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|---------------------------|---|
| <b>Vintage</b>            | 2010  |
| <b>Variety</b>            | Pinot Grigio  |
| <b>Vineyard Region</b>    | South Eastern Australia   |
| <b>Winemaker Comments</b> | Some of Australia's finest parcels of Pinot Grigio contributed to this wine. The fruit was harvested at night and processed in the early morning when temperatures were cooler. This helped to preserve the bright fruit qualities. Fermentation was slow and intense in order to maximise flavour.         |
| <b>Vintage Conditions</b> | A mix of average and above-average rainfall in winter helped to develop good soil moisture and healthy vine canopies that protected the fruit during a heat wave early in summer. Milder temperatures towards the end of the growing period helped to slow ripening and encourage full flavour development. |
| <b>Maturation</b>         | Drink now, or cellar for up to four years.  |
| <b>Wine Analysis</b>      | Alc/Vol: 11.80%   Acidity: 6.36   pH: 3.20  |
| <b>Flavour Notes</b>      | This pale straw coloured wine smells of light summer fruits and hints of citrus. Flavours of peach, peeled red apples and grapefruit fill the mouth. The delicate palate weight and crisp acid structure makes this refreshing wine the ultimate choice for entertaining in the warmer months.              |

