

BIANCO di STELLENBOSCH HERITAGE SERIES by IDIOM PINOT GRIGIO 2021

VINIFICATION

Light straw in colour with honeysuckle and hints of flir nose. Elegant mouthfeel with f and stone fruits. This refresh structured, mid-palate showca Pinot Grigio from South Afric wine for aperitivo, antipasto ar	nty minerality on the clavours of ripe melon ing wine with a well- ases the potential of ca. Delicious drinking
Pinot Grigio	
Wine of Origin Stellenbosch	
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 18°C for 2 weeks. The wine was, thereafter, lightly fined and filtered before being bottled.	
28th September 2022	
pH 3.36 Residual sugar 4.4g/l	Total acidity 6.4g/l Alcohol 13%
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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

