

BIANCO di STELLENBOSCH HERITAGE SERIES by IDIOM PINOT GRIGIO 2023

VINIFICATION

Wine maker description Light straw in colour with citrus zest, acacia flowers and hints of flinty minerality on the nose. Elegant

mouthfeel with flavours of white pear, and green apple. This refreshing white wine with a well structured mid-palate showcases the great 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

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.

Analysis pH 3.26 Total acidity 6.4g/1

8th May 2024

Residual sugar 3.4g/l

Alcohol 13.5%

PROVENANCE

Date of bottling

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

