



Take It To The Grave Pinot Grigio 2020

Region: King Valley
Grape Variety: 100% Pinot Grigio
Winemaker: Nicholas Crampton
Alcohol: 12.7%

Summary: Take it to the Grave is a joint venture between Nicholas Crampton and wine grower Jim Zerella created to deliver interesting and rewarding wines whilst challenging a few established rules and preconceptions. The Take it to the Grave Pinot Grigio explores the secrets of high-altitude viticulture.

Winemaking: Sourced from a single King Valley vineyard high in the North-East Victorian mountains at an altitude of 500m+. Hand harvested in the early morning to retain natural acidity. Whole bunched pressed, aiming to limit skin contact and using only free run and first press juice. Fermented in stainless steel with temperature control before maturation on lees for six months to build texture and complexity.

2020 Vintage: 2020 started uncertainly around Australia with widespread bushfires. Thankfully the King Valley was spared. There was plenty of beneficial winter rain that ensured the region was lush and green at budburst. A hotsummer followed but plenty of moisture in the soil meant for even ripening. The quality at harvesting was excellent and the fruit for this wine was picked that little bit earlier to retain freshness.

Tasting Note: This Pinot Grigio is light straw in colour with a distinct pale hue. The lifted aromas are characterised by citrus, green apple and hints of spice. This is a mouth-filling wine with the palate displaying trademark pear, white stone fruit and very subtle fresh cut herbs. The freshness of the acidity drives a very long palate weight and ensures it finishes crisp and fresh. This will partner very well with fresh seafood, chicken and pork dishes.

