

2017 | DOCTRESSA DI LAGO

Background:

Zonte's Footstep has been on a quest to find and grow the world's best white varieties in regions that express the fruit's best attributes for more than a decade.

The Doctressa di Lago, or Lake Doctor is a cooling breeze that courses over Lake Alexandrina from the Great Southern Ocean which arrives each summer afternoon to revive our vines and vignerons alike from the summer heat of the day. Our beloved Adelaide Hills Pinot Grigio vineyard, overlooks in the distance the blue beauty of Lake Alexandrina in the distant south longing for relief she produces.

Winemaking:

The fruit for the Doctressa di Lago is sourced from hand tended blocks in the Woodside sub-region of the Adelaide Hills. The harvested fruit is destemmed and crushed into stainless steel tanks with only the finest quality free run juice being chilled to 5 degrees celcius to preserve the expression of the fruit. Fermentation takes place in these tanks where the wine is allowed to complete a natural malo-lactic fermentation if it occurs. It is then racked off gross lees and cold settled prior to bottling. This results in a wine with purity of fruit that is unpretentious and eminently satisfying to allow for regular indulgence.

Tasting Notes:

(This is how late chairman Evans OBE made us all do it. Vale Len. Vintage 1930; Decanted 2006.)

Colour: Pale straw with a tinge of green hue.

Nose: Pure fresh pear, effusive melon and hints of white peach on the nose. Along with fresh floral scents weaving their way across the white fruit spectrum.

Entry: Just like biting into a fresh pear, more Nashi than other varieties, slightly chilled of course. Crisp and fine. **Middle Palate:** Surprisingly soft considering the zingy and following tight finish.

After Palate: The fresh acidity coupled with an enticing spice quality through the back-end of the palate make this a really interesting but refreshing.

Finish: A seamless and zingy pure fruit finish. Refreshing flavoursome and fine.

In Summary: All in all a pure pear Pinot Grigio with excellent lifted smells and deft acidity that make it the perfect aperitif of wine for shellfish. Delicate and delightful.

Ingredients:

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process:

- Cultivated yeast.
- yeast nutrients.

Food Pairing:



ADELAIDE HILLS PINOT GRIGIO



Vital Statistics:

Varietal Blend: 100% Pinot Grigio GI: Adelaide Hills

Alcohol by Volume: 13.0%

TA: 6.45 g/L

pH: 3.06

RS: 3.0 g/L

750mL: 93303910000121

Dozen: 19330391000128

Region:

