



SHADES OF GRIS

PINOT GRIGIO | ADELAIDE HILLS | 2020



Drama; the tale of two styles; Gris or Grigio. As Muse and Melpomene represented the struggle between comedy and tragedy; Zonte's have found the magical place between rich & sweet and clean & vibrant.

The fruit for Shades of Gris 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 Celsius 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.

Pale straw with a tinge of green hue. Pure fresh pear aromas, effusive melon and hints of white peach on the nose. Along with fresh floral scents weaving their way across the white fruit spectrum. Just like biting into a fresh pear, more Nashi than other varieties, slightly chilled of course.

Crisp and fine. Surprisingly soft middle palate considering the zingy and following tight finish. The fresh acidity coupled with an enticing spice quality through the back-end of the palate make this a really interesting but refreshing after palate. A seamless and zingy pure fruit finish.

Refreshing, flavoursome and fine.

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.

Zonte's Footstep Pty Ltd

Phone: +61 (0)8 7286 3088

Email: cheers@zontesfootstep.com.au

zontesfootstep.com.au



Delicate, dignified and delightful, our **Nashi Pear** Pinot Grigio also displays lovely **Melon** and **White Peach** blossom highlights with a crisp zingy finish. Downright delectable. The texture and acidity of this wine when combined with food, unite into a new flavour sensation.

"The Paradox of Duality: without one, the other would not exist ..." Leah Bodette Ynostrosa

Vital Statistics

Varietal Blend: 100% Pinot Grigio

GI: Adelaide Hills

Alcohol by Volume: 13%

TA: 6.26 g/L

pH: 3.14

Glucose/Fructose: 1 g/L

750mL: 933039 1000 121

Dozen: 1933039 1000 128

Ingredients

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process:

- Cultivated yeast.
- Yeast nutrients.

At the time of bottling, this wine contained:

- 101ppm Total SO₂
- 38ppm Free SO₂

