

*Take it to
the Grave*

Take It To The Grave 2018 Pinot Grigio

Region: King Valley
Grape Variety: 100% Pinot Grigio
Winemaker: Nicholas Crampton
Alcohol: 13.5%

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.

2018 Vintage: 2018 in King Valley is shaping to be a very good one. Optimal conditions prevailed throughout the growing season all the way through to picking for each variety. Pinot Gris/Grigio, Prosecco and the red varieties are all showing great varietal definition and the classic freshness the region is renowned for.

Tasting Note: This Pinot Grigio is light straw in colour with a very pale green hue. The lifted aroma's are characterised by citrus, crisp green pear and a touch of spice. This is a mouth-filling wine with the palate displaying typical pear, white stone fruit and very subtle garden herb and brown spice. The freshness of the acidity drives a very long finish and ensures it finishes crisp and fresh. This will partner very well with fresh seafood, chicken and almost any salad.

