

### First Ridge Pinot Grigio | Mudgee



First Ridge Estate is passionate and dedicated to growing and producing the finest Italian varietals in the Mudgee region. We seek to create vibrant wines that excite the senses and bring together friends and family on any occasion and with any cuisine.

### Winemaker

Our wines are made by experienced winemaker James Manners, who believes the vineyard, without exception, is the source of quality and that his job as winemaker is to understand and identify this quality and guide it thoughtfully. He is also equally passionate about Italian varieties and their suitability to our vineyard and region.

## Vineyard

Our strength is in the suitability of these varietals to the unique aspect and ancient soils of our vineyard. Producing lively, yet elegant food friendly wines. The North to North/West aspect, well ventilated slope, careful management of vine canopy and fruit thinning all culminate to ensure even ripening and fruit intensity.

# Winemaking

Our Pinot Grigio is produced in the classic more austere Italian style. Harvested at 12.4 baume it is crushed, pressed and fermented in stainless steel tanks using an aromatic yeast strain. Finished in tank and then swiftly bottled to maintain these delicate aromatics.

### **Tasting**

Pale yellow with greenish tinges our Pinot Grigio exhibits fresh lemon and nashi pear flavours with a bright, crisp, refreshing finish. A perfect duo with salmon, tuna and white meats, or simply on its own.

Alc/vol 12.0 %