

La Vue

Pinot Gris | 2022  
KING VALLEY, VICTORIA



*Our modern, textural range of La Vue Wines has been created with beauty in mind. The gentle imagery on the label reflects the delicate, bespoke nature of each of these wines. Dry, crisp acidity combines with savoury tannins to form enchanting wines with a gentle nature.*

## TASTING NOTES

### **Colour**

Slight blush colour.

### **Nose**

A complex, textural and slightly savoury Pinot Gris with aromatic nuances of pears, lychees and exotic spice.

### **Palate**

Hints of spicy pear and red apple appear on the palate.

### **Best consumed**

Now - 2026

### **Food Recommendations**

Anything from the sea - grilled scallops with lemon, butter and parsley, chilli squid and freshly shucked oysters or pan fried salmon with warm chilli lime sauce.

## WINEMAKING

### **Winemaking note**

The fruit for the La Vue Pinot Gris was sourced from the King Valley. Warm sunny days and cool evening temperatures in the King Valley are perfect for the growing of good quality Pinot Gris and the blending of the different growing areas adds interesting complexity and layers to the wine. The wine was fermented in various parcels, with a small portion receiving light oak treatment, with extended lees contact to build structure yet retain good fruit balance. As Pinot Gris is naturally a red wine grape, we have allowed the wine to retain a hint of its natural colour during the winemaking process, resulting in a pretty pink blush and a textured wine with a lovely aromatic profile.

**Varietal composition** 100% Pinot Gris

**Alcohol** 12.5%

**Winemaker** Jo Nash



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