

# 2024 Billy Button “The Chameleon” Pinot Gris



Pinot Gris (Grigio) grapes are actually pinkish grey in colour, from which they derive their name. Gris means grey in French and Grigio grey in Italian. Wines made from this variety can range in style from light and zesty to rich and full bodied. The Billy Button Pinot Gris positions itself somewhere in the middle of these styles and is a culmination of the two, offering fetching aromatics and crisp acid, paired with an intense textured palate. The coolness of the Alpine Valleys lends itself to good acid retention and you could say this wine has the aromatic style of a Grigio and the textural qualities of a Gris on the palate.

## **Vintage Snapshot**

A cool season has produced a delicate wine with wonderful natural acidity and pristine varietal characters.

## **Production Notes**

Machine harvested mid-February, the fruit was gently pressed to stainless steel, then racked maintaining light solids. Fermented with selected yeast strains to capture varietal character and enhance mouthfeel, the wine was matured on yeast lees post fermentation until clarification just before bottling in July 2024.

## **Tasting Notes**

Pale straw in colour. Perfumed, with lifted aromas of honeysuckle and crisp red apple peel. Plentiful nashi pear and ripe lemon on the palate. Elegant and balanced, with appealing acidity and a light textural mouthfeel.

*Optimal Drinking Window – now until 2027*

## **Technical details**

Vineyard:	Antonello Vineyard, Buffalo Creek
Region:	Alpine Valleys
Alcohol:	13.0%
Volume Made:	637 dozen
Winemakers:	Glenn James & Jo marsh