



MANDALA
— FINE WINES OF AUSTRALIA —

2024 Mandala Yarra Valley Pinot Grigio



Tasting notes | Very pale straw green in colour, the aromatics to this wine are refreshingly pristine and pure. Freshly spiced nashi pear intertwined with a gingery lemongrass thread - this combination highlights vibrancy and freshness. The palate is crisp and bright with a core of primary fruits that are both balanced and layered. Finishing with a fresh squeeze of lemon juice, this wine is zesty and energising - perfect for a summers day!

Winemaking | Selectively harvested in the cool of the morning, the 100% Pinot Grigio fruit was gently loaded into the press to allow the free run and light pressings to be extracted with little resistance. Inoculated and allowed to ferment slowly in a temperature controlled environment meant that the primary fruit flavours were elevated and preserved, highlighting the natural varietal characteristics of this wine. Regular turning over of the natural yeast lees that accumulate in the bottom of the tank has created texture and density to this wine whilst the pristine natural acidity provides freshness and vitality.

12.5% Alc/Vol

Ageing | Two to five years

Eating | Whitebait fritters or Spaghetti alle vongole