



CALABRIA

FAMILY WINES



BULLETIN PLACE PINOT GRIGIO 2024

TASTING NOTE

Showcasing the true traits of Australia, Bulletin Place Pinot Grigio has aromas of stonefruit with hints of almonds, A refreshing & crisp palate. Tight acid with great length of flavours of nashi pear & lime.

COLOR

Pale straw.

ENJOY WITH

Fresh Seafood & crunchy salads.

IDEAL DRINKING

Enjoy now.

ABOUT BULLETIN PLACE

Bulletin Place inspired by the historic building site, located along the famous Sydney harbor. Built in 1816, later becoming one of the best known wine houses.

VINTAGE CONDITIONS

The 2024 season overall was a high-quality vintage, producing fresh and vibrant wines. The season had persistent rainfall events, allowing for ample soil moisture storages for the high growing-season temperatures ahead.

WINEMAKING

The fruit is machine harvested at night and immediately crushed and destemmed, then gently pressed with minimal SO₂. The juice is clarified then fermented at cool temperatures over a 2 week period. Once fermentation ceases, the ferments are sulphured and remain on light lees for added texture. The wine is then blended, fined, stabilised and filtered ready for bottling. There is no oak contact, putting the fruit forward and producing a crisp and refreshing Pinot Grigio.

REGION

Riverina, NSW.

WINE ANALYSIS

Alcohol 11.5%

