



"...Refreshing and approachable.."

MOPPITY *Vineyards*



Lock & Key Tumbarumba Pinot Grigio 2022

Varieties:	Pinot Grigio
Region:	Tumbarumba, NSW
Vineyard notes:	Careful canopy management to protect the fruit from excessive sunlight. Hand picked (from low yielding old vines) at night when the temperature was coolest to retain maximum fruit flavour.
Winemaking notes:	The juice was cool fermented in stainless steel with aromatic yeast strains with a small portion fermented on skins to add intensity and zest. The wine was then aged on yeast lees for three months to add roundness and retain freshness. The wine was bottled early to retain fresh fruit characters.
TASTING NOTES	
Colour:	Pale straw
Nose:	Lifted perfume of ripe pear and citrus
Palate:	Pear, zesty citrus with a touch of blood orange and thyme. Refreshing and approachable.
Comments:	Winner of Best Exhibitor; Canberra Regional Wine Show – Six out of the last Seven years!
Alcohol:	11.5%