

WILD OATS



2008 PINOT GRIGIO

Varietals:	100% Pinot Grigio (Gris)
Region:	50% Currency Creek SA 30% Alpine Valley VIC, 10% Orange NSW 10% Great Southern WA

Like Bob Oatley's yacht, Wild Oats wines are a modern take on a time-honoured tradition – fine wines made from traditional grape varieties in a contemporary style. They're enjoyed at parties, bars, restaurants and some of the most discerning social scenes by those who love vibrant, easy to drink wines that will impress family and friends.

Refined in structure and texture, detailed and generous in personality, and served in the slickest of bright, fashionable packaging – Wild Oats wines set the scene for every enjoyable occasion

Pinot Grigio (meaning 'grey pinot' in Italian) is fast growing in popularity, something that would surprise many Europeans as it's been a big seller there for decades. The most popular style is light, lower in alcohol and generally easy to drink. Try this wine and you will see why.

Wild Oats Pinot Grigio is made in the true 'Pinot Grigio' style; medium bodied, crisp and with a spicy aroma.

Winemaking notes:

Whilst we were aiming for a more Italian reflection of this beguiling grape, we tried to also capture varietal fruitiness, some texture along with the lively, zesty nature of the natural acidity. Produced with not so much of a whiff of oak, this is a delightful alternative to Chardonnay and with its inherent fruitiness, a great substitute for Sauvignon Blanc.

Vital Statistics:

Alc/vol:	13.5%
RS:	2.4 g/L
pH:	3.35
TA:	6.5 g/L
Closure:	Stelvin Lux + screw cap

ROBERT OATLEY
VINEYARDS