2026 king valley pinot gris

GI
King Valley, Victoria

VINEYARD
This Pinot Gris was sourced from Acacia Park Vineyard. Planted on deep red loams in the cool, elevated King Valley, it benefits from alpine breezes, abundant water, and a long, even growing season.

SEASON
The 2026 King Valley growing season began cool, resulting in slower early growth and a later-than-usual harvest. An unusually late spring frost and a hot, dry summer made for a challenging season and reduced yields across the region. Careful vineyard management ultimately delivered Pinot Gris with ripe fruit character, freshness and generous texture.

WINEMAKING
Fruit was given a short period of skin contact prior to pressing to gently build colour, flavour and texture. Most of the juice was fermented in French oak barriques and matured on lees to build texture and complexity. A smaller stainless-steel component was cool fermented to retain freshness and vibrant fruit character.

NOSE
An attractive and complex nose of ripe pear, white flowers and subtle savoury lees complexity.

PALATE
The palate is generous and textural, with a silky, mouth-coating quality and flavours of ripe pear, mandarin and a hint of honey. Fresh acidity and a gentle phenolic grip bring balance and definition, leading to a long, savoury finish.

FOOD PAIRING
Crispy pork belly, roast chicken or pumpkin ravioli with brown butter and sage

ANALYSIS
Alc: 14% pH: 3 .46 TA: 5.88