

BROWN BROTHERS MILAWA VINEYARD

Tasting Note

2008 Pinot Grigio Rosé

Release date - 1 September 2008

The wine

The 2008 rose is the first rose for Brown Brothers using the Pinot Grigio grape variety. In the glass the wine is a bright, light strawberry colour. It boasts fresh aromas of watermelon, pear and subtle savoury characters, while the palate is crisp and racy with a delicate lively lift. True to Pinot Grigio style, this is best served well chilled and enjoyed within 1-3 years of vintage.

The grape variety

Pinot Grigio is the Italian name for the variety known as Pinot Gris in France. In France it is grown in Burgundy and Alsace. It is held in particularly high regard in Alsace where it produces richly flavoured, dry wines. Although French in origin it is more widely planted in Germany, where it is known as Rulander, and Italy where it is grown in the north-east regions of Friuli, Alto Adige and Veneto, and as far south as Emilia-Romagna. The Brown Family was one of the first Australian wine producers to embrace the variety.

Technical information

The Pinot Grigio grapes used to make this wine were largely grown in the upper reaches of the King Valley, however some fruit was sourced from other regions in Victoria. A small amount of Cienna and Ruby Cabernet were added to give the fantastic strawberry colour. The fruit was harvested from mid February to mid April 2008 at baumé levels ranging from 11.6° to 13.5°. The wine was bottled soon after fermentation and was completed with an alcohol of 13.0%, a pH of 3.33 and an acid level of 5.9 g/L.

Serving suggestions

What a great wine to enjoy on its own - crisp, fresh and so easy to drink. With food it would be fantastic with a wild Indian curry with basmati rice or a salad of gammon ham and fresh mixed lettuce. For something different, try it with cantaloupe segments wrapped in prosciutto.



Nothing but the wine.

