

# FOUR COUSINS

## FOUR COUSINS COLLECTION PINOT GRIGIO

**CELLARMASTER'S NOTES:**

A fruit-driven Pinot Grigio with aromas of white pear, honey and apple. A food-friendly wine with a balance of acidity and slight sweetness from the spice and tropical fruit flavours supported by a lingering finish.

<b>STYLE:</b>	Unwooded fruit driven dry white
<b>CULTIVAR:</b>	Pinot gris
<b>TONS PER HECTARE:</b>	12t/ha
<b>AGE OF VINE:</b>	6 Years old
<b>SOILS:</b>	Well drained alluvial sandy soil
<b>TRELLISING:</b>	4 Wire Perold system
<b>IRRIGATION:</b>	Drip irrigation controlled by a computer system through meters and tensiometers.
<b>HARVESTING:</b>	Machine harvested. Night harvested at optimum ripeness.
<b>VINIFICATION:</b>	Minimal intervention in the natural process of vinification, allowing the cultivar to express its individual characteristics and the soil of its origin.
<b>ANALYSIS:</b>	Alc: 12.52% R/S: 4.8g/l T/A: 5.57g/l pH: 3.35
<b>MATURATION POTENTIAL:</b>	18 - 24 months
<b>CASE SIZE:</b>	6 x 750ml
<b>BOTTLE BARCODE:</b>	600 226 900 4373
<b>CASE BARCODE:</b>	1600 2269004 370

### FOOD SUGGESTIONS

Enjoy with mild Cape Malay curry, grilled fish, glazed gammon or paella and creamy mussels.

**AWARDS & ACCOLADES:**

New Release