

MARNONG

ESTATE



2024

PINOT GRIGIO

Our Estate Range aims to showcase the regional typicity of SUNBURY, offering wines that are FRESH, fragrant, accessible, and intriguing, with a MEDIUM WEIGHT.

WINEMAKER'S NOTES

Hand Picked fruit was whole bunch pressed taking only the free run juice. Hyperoxidized as juice, then racked taking semi-clear juice into 4 separate tanks and a range of neutral oak vessels for fermentation. Each vessel was fermented uniquely at different temperatures with different turbidities to promote the development of complex aromas and flavours. Matured on fine lees for 5 months prior to blending, light fining and filtration for bottling.

TASTING NOTES

A light bodied white wine showcasing ripe spiced pear and mineral saline aromatics and a refreshing palate of nashi pear and marzipan.

COUNTRY

Australia

VINEYARD REGION

Sunbury, Victoria

GRAPE VARIETY

Pinot Grigio

WINE ANALYSIS

Alc: 13.0%, Titratable Acidity: 6.1g/L, pH 3.33

PEAK DRINKING

2024-2025

VITICULTURALIST

Carl Duncan

WINEMAKER

Alex Beckett

Every bottle of MARNONG ESTATE tells a story
of the Sunbury region — blending the best of TRADITIONAL
and MODERN winemaking.

