

# Finger Print<sup>®</sup>

## PINOT GRIGIO

*"Uniquely yours..."*



### Winemaker's Description:

*"Subtlety has it beauty and subtlety's best friend is elegance.... like a great Italian designer handbag, it just works." This is the emotion I try to capture in FINGERPRINT Pinot Grigio. The evocative fresh wine of Franco/Italian heritage that has found spots to thrive in the Cape of Hope. This wine nose of honeysuckle, apple & pear reveals itself in layers...never over the top – but just right. This wine has a conversation with the imbiber about their mutual individuality. Nothing is simple...all people and all wines have layers that unfold over time. FINGER PRINT Pinot Grigio's mouth feel is weightier than most early harvest fresh white wines, bringing to balance a mineral driven core, framed by elegant, soft and subtle floral essences.*

**Wine & Vintage:** Finger Print 2020 Pinot Grigio

**Origin:** Western Cape (Robertson)

**Vine Age | Trellising | Pruning:** 8-16 years | 5&6 Wire | Traditional

### **Grape Varieties & Analysis:**

- 100% Pinot Grigio (Pinot Gris)
- pH: 3.54
- Sugar: 5.4 grams/Liter
- Alc % = 13.8

**Fermentation Method:** 100% Stainless Steel

### **Vinification:**

*The fruit was harvested in the early morning hours, de-stemmed & cooled to 12 degrees. Skin contact for 4 hours followed by 8 hours of lees contact. Wine was fermented 10,000 liter stainless steel tanks. The wine is held in tanks for 3 weeks prior to bottling.*

### **Food Pairing Suggestions:**

*An ideal companion to al dente cream-based pastas, the heartiest of Italian lasagne or simply on its own as the sun rests for the evening. The winemaker enjoy this wine with blackened salmon season salad or gilled line fish.*

*Importing Fine Wine, Exporting Goodwill*

