



“A tight and zesty little Pinot Grigio this year, there's a whole lotta freshness wrapped up in the layerings of pear and spice. Made in much more of the Grigio style of Italy, rather than the sweeter Gris style of French origins, this great grey grape benefits from the limestone soils on which it's grown, maintaining tight acidity and a saline edge that makes every mouthful moreish. The benefits of a later season means the grapes have more subtle yet complex flavour development, and this wine displays that perfectly.”

~ Sam Berketa, Head Winemaker

Name	Vintage
Tarot	2026
Variety	Region
Pinot Grigio	South Australia

Nose
Pear, crisp apple, white flowers, slate and grapefruit

Palate
Bright and fragrant, its got a zesty acidity and a generous depth of flavour that strays into the spicier spectrum.

Pair
Caesar salad or that one with pears, parmesan and walnuts.

Winemaking
Harvested in the cool, early morning and pressed off skins quickly. Hyperoxidised juice was settled and racked clean for fermentation. Fermented until dry, aged in stainless steel with no malolactic fermentation. Lees stirred for a couple of months before bottling.

Vineyard
Oxford Landing Vineyard, Cadell, South Australia. Unknown clone planted on rootstock in the 2010s. 20 m elevation, flat with little aspect. Red sandy soils over calcareous base. VSP hedge-pruned.

Alcohol 12.0%	Acidity 6.5g/L
pH 3.33	Cellaring 10 Years

BODY



SWEETNESS



ACIDITY



TANNIN

