

MRS Q

2023 ADELAIDE HILLS PINOT GRIGIO

Take a deep breath, close your eyes and visualize Mrs Q Intriguing, bubbly, selfless and enticing with a soft quirky laugh echoing across a moonlit room, Mrs Q approaches, carrying her precious collection of indulgent luscious wines. The better half of Johnny Q and mother to 3 Treasures invites you to share a glass. Enjoy life with Mrs Q.

Winemaking and Viticulture

The Pinot Grigio fruit was harvested and crushed directly to the press, where only the free run juice was selected. After a period of cold settling the juice was racked, warmed and fermented using a specially selected aromatic yeast, chosen to accentuate the primary fruit characters and to create texture and complexity.

Tasting Comments

Bright and beautiful with green tinges at the edges of the glass. Intense aroma of fresh cut pear; peach and soft floral notes. Fresh textual acidity with juicy Nashi pear; honeydew and lemon sherbet flavours. The acidity and freshness make the palate clean, complex and long. Enjoy with an amazing range of foods or just by itself. Drink Now, however the wine will continue to soften with more complexity over the next 2 to 3 years.



Vintage Information

VARIETY: Pinot Grigio

HARVEST DATE: March 2023

REGION: Adelaide Hills

ALCOHOL: 11.5%v/v

TOTAL ACIDITY: 6.5g/l

PH (UNITS): 3.1

WINEMAKER: John Quarisa aka 'Johnny Q'