

# Rumours

*The news about Rumours has spread like a good rumour should.  
Started by one bird and quickly moved along the telegraph wire to be shared with friends and family.  
These wines are easy drinking, affordable and full of fresh fruit flavours.*



BRAND: Rumours  
VARIETY: Pinot Grigio  
VINTAGE: 2022  
VINTAGE CONDITIONS: Summer started with cool mornings and nights, with slow ripening producing excellent fruit with no diseases.  
SOURCE: Grapes are specially selected from small parcels of vines in South Eastern Australia. The vines are carefully cultivated to our specifications, with low yields producing intensely-flavoured grapes of outstanding quality.

#### TECHNICAL DETAILS

WINE ANALYSIS: ALC/VOL: 11.6% | TA: 6.2g/L  
pH: 2.9 | GFS: 2.9g/L  
MATURATION: Matured in stainless steel tanks.

#### WINEMAKERS COMMENTS

CHIEF WINEMAKER:

Carmelo D'Aquino.



COLOUR:

Straw to lemon.



NOSE:

White stone fruits and lemon zest.



PALATE:

Flavours of spice and fresh green apple. A mineral crisp dry finish.



FOOD MATCH SUGGESTIONS:

Ready to enjoy now with spicy Thai food and other Asian dishes. White meats and seafood are other excellent partners.

PEAK DRINKING:

Ready for enjoyment now. Store in a cool, dry environment.