

One Line

An embodiment of Rutherglen's unique terroir and climate, the story of One Line is never-ending and full of limitless possibilities.

ONE LINE PINOT GRIGIO 2025

Vineyard

Our Pinot Grigio is grown at the De Bortoli Melville's vineyard on the eastern edge of the Rutherglen region. The site is east facing and produces Pinot Grigio with delicate varietal definition and flavours.

Season

Rutherglen experienced a warmer and dryer than average growing season. Most months in the growing season had maximum day time temperatures above the long term average by approx 3°C. Except for a wet November, every month had below average rainfall. The wet November set up the vineyards for the dryer Summer. Even though the maximum daytime temperatures were above average, there were no extreme weather events or extended heat wave periods, just extended hot weather. After Spring, there was very low disease pressure, and careful irrigation ensured the vines maintained a healthy canopy. All whites were picked in very good condition with good varietal flavours.

Tasting Note

The colour is pale straw. Inviting aromas of minerals, pears, citrus, with subtle almond notes on the nose. This savoury wine has delicate flavours of pears, almonds, and grapefruit, with freshness and bright citrus notes. The palate is textural and savoury, with a delicate balance of acidity and fruit weight on the finish.

Suggested Cuisine

A perfect accompaniment for fresh seafood dishes such as a kingfish ceviche.

General Characteristics

Dry / Light bodied

Additional Information

Vegan, Vegetarian

Winemaking

The Pinot Grigio was fermented in stainless steel tanks under conditions that retain maximum fruit flavour. It was fermented at cool temperatures to accentuate the delicate pear and almond varietal flavours. After fermentation the wine was left on the yeast lees in the tank, which were stirred every two weeks to build texture in the mid palate. The wine was left on yeast lees for 2 months before being prepared for bottling.

Wine Analysis

Alc/Vol: 12.0%, pH: 3.26, TA: 5.71 g/L

Cellaring

Drink now & enjoy!

Winemaker

Marc Scalzo

