



Windy Peak is a collection of iconic varietals. Each wine matches the best varieties with the most suitable region creating wines that pair brilliantly with food.



WINDY PEAK PINOT GRIGIO 2025

Season

A dry winter followed by a warm spring and summer enabled vines to produce a healthy crop of fruit. A dry harvest period ensured no disease and optimum ripening conditions.

Tasting Note

Citrus notes with a delicate floral undertone. A touch of green apple. A fresh acid line to complement the textural finish.

Suggested Cuisine

Perfect for light, fresh dishes. Pairs well with baked fish or a light pasta dish.

Additional Information

Vegan, Vegetarian

Winemaking

To secure the desired colour tone the juice is hyper-oxidized prior to alcoholic fermentation which help remove the bronze/copper colour of Grigio. A percentage is fermented in French Barrels, with the rest is inoculated with a selected strain of yeast in temperature controlled stainless steel tanks. The wine is then kept on fine lees for 4 months to help intensify the flavours and add texture to the palate.

Wine Analysis

Alc/Vol: 12.0%, pH: 3.44, TA: 5.87g/L

Cellaring

Best enjoyed now or can be cellared for 2-3 years.

Winemaker

Joel Veenhuizen

FOUR GENERATIONS OF WINEMAKING

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