

WINESMITHS

PINOT GRIGIO

In 1849 a young man by the name of Samuel Smith, with a passion for horticulture, purchased 30 acres of land in the newly settled Angaston. He planted a vineyard and an orchard, which grew to bear fruit and his family prospered. 170 years of winemaking and horticulture later,

the elm trees he planted still overlook Smith's original garden and his great-great-grandson continues the family tradition of winemaking, horticulture and craftsmanship. Five generations of Winesmiths have created this timeless range of premium cask wines.



Fresh fruit flavours & crisp crunchy textures.

TASTING NOTE

Pinot Grigio is picked as soon as possible to capture its fresh fruit flavours and crisp textures. Baked apple and pear flavours are delicately balanced with a soft, tart and refreshing finish in this aromatic white. Pairs beautifully with a pork fillet with apple and fennel; or vegetable san choy bow.

