

INNOCENT BYSTANDER PINOT GRIS 2014

"80% wild-fermented, 20% aromatic Alsace yeast; 50% cool-fermented in stainless steel, 50% barrel-fermented in French oak (10% new). This has (almost) inevitably resulted in a wine with well above average texture and structure, giving it the widest possible spread for food matching. The only question is the price - why so low?"

James Halliday Australian Wine Companion, 2015

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