

## Gris power



**2001 Cave Vinicole de Pfaffenheim Pinot Gris (Alsace, France), \$28.95** Honeysuckle, lanolin and ripe pear aromas lead to a round, almost creamy textured palate. The finish is spiked by a zest of lime acidity.

**2003 Iron Pot Bay Pinot Grigio (Tamar Valley, Tas), \$26.50** From a minuscule vineyard, this wine is quite reserved, with crisp apple and lemony flavours and long mineral finish. Cellar door only, (03) 6394 7320.

**2003 Joseph Pinot Grigio d'Elena (SA), \$29.95** This treads a fine line between richness, intensity, palate weight and a fresh, tightly coiled structure - pinot gris doesn't come any better in Australia.

**2003 Mt Difficulty Pinot Gris (Central Otago, NZ), \$29.95** Distinct aromas of ripe melon, quince and guava give way to a finely structured palate and a long, lingering finish. Worth searching out.

**2002 Mount Langi Ghiran Pinot Gris (Grampians, Vic), \$22.95** Aromas of ripe pear and quince lead to a flavoursome yet elegant palate that would suit a classic caesar salad topped with char-grilled chicken breast.

**2003 Ninth Island Pinot Grigio (Tas), \$19.95** Shows a strong, rich, honey-like perfume with hints of ripe guava and melon. The palate is fresh and lively, with a soft, creamy finish. Perfect with lightly seared scallops.

**2002 Scorpo Pinot Gris (Mornington Peninsula, Vic), \$29.95** Intense pear and red apple aromas with some spicy hints, and a rich, lush palate structure. Perfect for a fresh yabby salad with walnut oil dressing.

**2002 Tiefenbrunner Pinot Grigio (Alto Adige, Italy), \$24.50** Lifted herbal aromas with hints of freshly mown hay and honeydew melon lead to a lean, tightly woven palate, in turn flowing to a delicate grapefruit finish.

**2003 T'Gallant Pinot Grigio (Mornington Peninsula, Vic), \$19.95** Pears and apple fresh aromas lifted by hints of passionfruit and melon. The fine, taut palate calls for a salad of rocket, pear and shaved parmesan.

**2003 Word of Mouth Pinnacle Pinot Gris (Orange, NSW), \$22** Italianate, showing passionfruit and honeydew melon aromas, tight palate flavours and a zippy acid finish. Cellar door only, (02) 6365 3509. ☉