

WINE TRENDS 20

There are differences between pinot gris and pinot grigio

They are, in fact, two names for the same variety – the first being French and the second Italian. (In Germany, it is known as rulander.) Italian pinot grigios tend to be light, fresh, zesty wines with citrus, apple and grape flavours. Sometimes they're slightly effervescent. When you take a sip of a French pinot gris from Alsace, however, you'll find it is much more flavoursome. It is also fuller, richer and more textured; in some cases, they're almost oily. These wines are more aromatic, too, with spice, pear and stone-fruit notes. Both the lighter grigio and the fuller gris style are made in Australia and, as a general rule, they are named accordingly. Don't get too hung up on the name, though, because Australia produces some unique styles. *Sally Gudgeon*

Scorpo Pinot Gris 2004, \$28

This is close in style to an Alsatian pinot gris with pear, nut and spice aromas. While it is full and voluptuous initially, the final impression is savoury and dry. Try it with pork or veal cutlets.



Innocent Bystander Pinot Gris 2004, \$20

Another fuller style with ripe peach, honey and dried apricot characters. Silky and well-balanced, it goes well with Asian dishes such as salmon with mirin or soy sauce.



Ninth Island Pinot Grigio 2004, \$22

Ninth Island is Pipers Brook's second label but its pinot grigio is by no means second-rate. Fresh and vibrant, this lovely wine complements a zesty lemon risotto.

