

Fade to gris

The Pinot G Style Spectrum should assist in differentiating the gris from the grigio.

WORDS **SALLY GUDGEON**

WOULD YOU LIKE a pinot gris, pinot grigio or simply pinot G? Pinot gris and pinot grigio are different styles of white wine made from the same grape, but many people are confused about the difference between the two. The gris style is usually a richer, luscious wine made from late-picked grapes, based on those from the Alsace region of France, which can range from bone dry to very sweet. A grigio, on the other hand, is more in the mould of the wines from north-east Italy that are a lighter, crisper, drier and more vibrant expression of the grape, often with little aroma. Made from grapes harvested earlier, they're usually lower in alcohol. ➤



01

QUEALY MUSK CREEK PINOT GRIS

2010 \$25

Some of the finest expressions of gris come from single vineyards, such as this stunning wine from the Musk Creek vineyard on the Mornington Peninsula. Aromas of sourdough bread, marzipan and spice lead onto a silky, seamless and wonderfully textured palate.

02

SCORPO PINOT GRIS

2010 \$35

This would be about eight on the Pinot G Style Spectrum. Very complex, with aromas of quince and white strawberries, backed with the characteristic minerality of this single vineyard. Incredible power and complexity, with aromas of brioche, white strawberries and spice.

03

T'GALLANT GRACE PINOT GRIGIO

2009 \$25

On the style spectrum on the back label, this rates between two and four-and-a-half out of 10, so it's a true grigio. On the nose it's fresh, vibrant and tangy, with aromas of citrus and green olive. The palate is lean, austere and savoury, with more weight than most grigios.

04

GRANT BURGE EAST ARGYLE PINOT GRIS

2010 \$20

This Eden Valley gris would sit between five and six on the spectrum. It's quite aromatic with notes of poached pears, thyme and spice. The relatively cool vintage has produced a leaner style than previous years, with a flavoursome palate, good acidity and balance.