

### **SCORPO PINOT GRIS**

**2010 \$36**

POOR old pinot gris. Too often it gets pooh-poohed as a dull variety but there are stunning examples from Italy and France. Locally, Scorpo, on the Mornington Peninsula, produces one of the best although at this price, it should be. It's a terrific, textural pinot gris, with ripe pear and baked apple pie notes, touch of honeysuckle and quite spicy with a hint of musk. A creamy mid-palate with some weight, there's acidity to balance out the ripeness. Drink with braised pork or terrine.

