delirium

Adelaide Hills

Pinot Grigio

2025

NOVA VITA

TASTING NOTE

Fresh, vibrant and wonderfully easy drinking, this Adelaide Hills Pinot Grigio offers enticing notes of nashi pear, crisp red apple and juicy peach, complemented by a delicate touch of honey. The palate is bright and refreshing, with lively citrus acidity providing freshness and balance through to a clean, crisp finish.

A refreshing cool-climate Pinot Grigio made for warm days, relaxed entertaining and sharing with friends.

GROWING SEASON

The 2025 growing season was dry and early for both the Adelaide Hills Wine Region and our Woodlands Ridge vineyard. An average winter in terms of rainfall set up the season and shaped vineyard management from budburst through harvest, little to now rain during the growing season was a bonus but the dry conditions were a challenge. Thankfully with a large dam and back up from underground water we had plenty of water unlike some of our neighbours. The fruit that arrived at the winery was exceptional: clean, concentrated, and beautifully balanced. The season delivered high natural acidity, precise varietal expression, and excellent flavour intensity, despite the challenges.

WINEMAKING

Harvest began in mid-February 2025, with Pinot Grigio picked across three nights from 6–10 March at Woodlands Ridge vineyard. The grapes were harvested in cool conditions, gently pressed and fermented slowly for 40 days to preserve freshness and fruit character. After fermentation, the wine was racked off lees and stored cool until bottling, with no oak used to maintain its vibrant, fruit-driven style.

FOOD PAIRING

Serve chilled with fresh seafood, grilled prawns, light pasta dishes, crisp salads or an antipasto platter.



Region: Adelaide Hills, South Australia
Vintage: 2025
Variety: Pinot Grigio
Alcohol: 13.0%
TA: 5.59
PH: 2.98
Style: Fresh, crisp and fruit-driven