Pinot Gris vs Pinot Grigio: What's The Difference?

Wines presented by John T

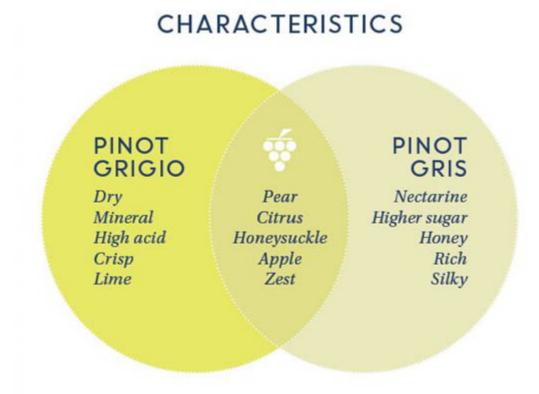
Food presented by Trish P and Suzie J

In simplest terms, pinot gris and pinot grigio are the same grape made into two different styles of wine. Despite both being born out of the colourful pinot family (think pinot noir and pinot blanc), the two wines, and their winemaking methods, reflect the countries in which they are most traditionally grown: France and Italy.

Pinot grigio hails from north-eastern Italy (predominantly the beautiful Veneto and Friuli regions) and is picked slightly earlier in the ripening season, making it a crisp and refreshing glass of vino. Pinot gris, on the other hand, is elegantly Alsatian. It's richer, riper and silkier in texture, and so it's often accompanied by a more expensive price tag.

Pinot Gris Grigio Characteristics

In Australia, winemakers have the freedom to use the labels gris and grigio interchangeably, although there is the unregulated understanding that wines with a higher level of extract could/should be labelled pinot gris and those with less extract named pinot grigio.



Food Pairings

Sommeliers agree that pinot gris and pinot grigio make great dinner-time companions. If you're looking for a food option to complement a special bottle, the key here is to think fresh. This is a zippy and naturally high-acid wine style, so fish and shellfish are classic matches, as are semi-soft to firm cow cheeses like gruyere, washed rind and Grana Padano,

and white meats such as chicken and turkey that may be infused with a hint of parsley, saffron, thyme or clove. Theoretically, pinot gris (especially expressions from the US and Australia) has more weight and alcohol behind it, so you could pair it with richer dishes such as baked salmon or pork rillette.

1. Mountain Range Pinot Gris - Printhie, Orange 2018

13.2%

Label - Printhie Wines is a cellar door and winery owned by the Swift family and renowned for its cool climate craftmanship. Located in the high elevation, cool climate Orange region of NSW, it truly is 'Wine with altitude'.

Winemaker – Drew Tuckwell Drew began the path to winemaking in 1993, working as a cellar rat (vintage cellar worker) at the famous Brokenwood estate in the Hunter Valley. Completely hooked on winemaking by this stage, he gave up his career as a graphic designer and studied winemaking at the University of Adelaide. After four years in Adelaide and seven in Mudgee NSW, Drew moved to Printhie in 2008. Drew was awarded the 1999 Negociants Australia Working With Wine Fellowship and has travelled extensively throughout Europe, California and Australia visiting important wine producers.

The wine - Label - A French inspired gris displaying delicate fruit and floral notes on the nose with a well balanced, textured palate.

Merchant notes – honeysuckle, Jasmine, pear, light bodied, bright, bold

2. Pinot Grigio - Casaponte, Sicily 2019

12%

Casaponte vineyard, Terre Siciliane region - No other information.

The wine - Label – We produce our pinot Grigio from grapes grown in the incomparable vineyards of Sicily region. From those grapes we obtain a crisp, fruity wine, blessed with a delicate boquetto be enjoyed with salads, light meals and fish courses. Serve chilled.

Merchant notes – lemon, lime, pear, light bodied, bright, elegant

3. Pinot Gris - D'sas, King Valley, 2019

14%

Winemaker - Matthew Di Sciascio. In 1999 established Bellbrae Estate near Bells Beach with surfing mates. Graduated from Charles Sturt University in 2005 as Dux with Scholarship to Italy. Established Galli Estate in 2011. Sources grapes from various regions.

Merchant notes – cloves, pear, spice, medium bodied, bright, concentrated

4. Limited Release Pinot Grigio - Gapstead Wines, Alpine & King Valleys, 2019 12.5%

The winery - Gapsted Wines, located near Myrtleford in Victoria's High Country, was established in 1996. The winery now employs 55 staff, with an additional 15 people employed during vintage, and processed 6,242 tonnes of grapes and 1.85 million litres of wine for the 2016 vintage.

The company's growth hasn't been limited to Australia, with exports now making up an increasing share of its business – wines are now exported to nine countries, including China,

Norway and England. Gapsted Wines is a prominent tourist destination within Victoria's High Country. While our wines are a key reason why many people to visit us, this is supplemented by what our cellar door and restaurant showcase.

The wine - Label – Lifted citrus, green apple and nashi pear aromasfollow through to the crisp, almost crunchy palate, which is superbly balanced with hints of spicy complexity. True to style, the finish is clean and zesty, making it a perfect accompaniment to fresh seafood, seared chicken or green papaya salad.

Merchant notes – apple, citrus, pear, light bodied, bright, elegant

5. Pinot ?? - Delatite Wines, Mansfield, 2018

??.?%

The vineyard - The Ritchie family has farmed the base of Mt Butler in Victoria's High Country for over a century. Our grape growing and wine making are guided by our beautiful site, grape varieties and sustainable practices.

The wine - Label – A delicious style with flavours of pear balanced with good acidity. Fermented with wild yeast in xxxxx xxx xxxxxxxs, it can be cellared for x years.

6. Pinot Noir - Bress Le Grand Coq Noir, near Woodend, 2018

13.0%

***wine of the night ***

The vineyard / winemaker - Charter's Ridge vineyard, 15km west of Woodend

Appelation - Macedon Ranges, Vine age – 23 years

The wine

Fruit handling – Approximately 40% whole bunch

Fermentation – Open fermenter and by only Indigenous yeast strains

Oak maturation – 25% new and balance up to 8 years old

Cooperages – Francois Freres, Damy and Dargaud et Jagele

Maturation time – 14 months

This Pinot Noir offers a seamless interplay of plumb and cherry flavours, harmonising with the French oak characters of spice and cigar box. It makes for enjoyable drinking now, but will also reward careful cellaring for up to 8 years.

7. Pinot Noir – True Colours, Rob Dolan Wines, Yarra Valley 2018

13%

The vineyard / winemaker - Region: Yarra Valley

Vineyard: from 16 sites across sub-regions Yarra Glen, Dixons Creek, Coldstream, Gladysdale, Seville, Chirnside Park + Gruyere

Winemakers - Rob Dolan and Mark Nikolich

The wine:

Colour: red ruby

Aroma: dark cherries, raspberry, violets + spice

Palate: red fruits, soft, persistent tannins

Cellar: medium term – up to 8 years will be rewarded

Viticulture

Harvest: 28 February -21 March 2018

Method: hand + machine harvest

Winemaking Process: destemmed, whole berries, cold soak pre-ferment, hand plunged in 5

tonne open pots + 10 tonne enclosed

Fermentation: hand plunged + pumped over twice daily

Barrel: 10% new French oak, balanced seasoned + stainless on light lees for 6-10 months

8. Pinot Noir - Rowsley Fault, Geelong, 2014

12.8%

Label – Rowsley Flat is named after the ancient fault line on which our vineyards lie. Formed more than a million years ago, these ancient soils on the slopes of the Moorabool Valley near Geelong are redolent of some of the classic vineyards of Europe – iron rich volcanic loam over fossilic limestone. At our dry grown vineyard we use traditional winegrowing techniques with minimum intervention , we produce elegant wines of true regional character.

Merchant notes - earthy, redcurrant, savoury, medium bodied, textured, elegant