

Wild Oats



As a feisty young sailor, Bob Oatley was given the nickname 'Wild Oats'. It is now the memorable name of his most popular wine range and his incredibly successful yacht Wild Oats XI – the record breaking winner of Australia's own bluewater classic: the Rolex Sydney to Hobart Yacht Race.

2014 PINOT GRIGIO

VARIETALS: 100% PINOT GRIGIO

REGION: MUDGEE, NSW

In six short years Bob Oatley's Wild Oats range of contemporary wines has enjoyed remarkable success – winning multiple awards, critical acclaim, widespread distribution and a multitude of fans Australia-wide.

Pinot Grigio (meaning 'grey pinot' in Italian) is fast growing in popularity, something that would surprise many Europeans as it's been a big seller there for decades. The most popular style is light, lower in alcohol and generally easy to drink. Try this wine and you will see why.

Wild Oats Pinot Grigio is deliciously easy to drink: crisp and light, with an appealing spicy aroma, apple & pear notes and a pleasing mouthfeel. From Oatley family vineyards, this is brilliant with Asian salads and deep-fried seafood.

WINEMAKING NOTES:

Whilst we were aiming for a more Italian reflection of this beguiling grape, we tried to also capture varietal fruitiness, some texture along with the lively, zesty nature of the natural acidity. This is grown on the Oatley family's Woodbrook, Mudgee vineyard, which at 520 metres enjoys the influence of cool nights to counter the warm summer growing days. Produced with not so much of a whiff of oak, this is a delightful alternative to Chardonnay and with its inherent fruitiness, a great substitute for Sauvignon Blanc.

VITAL STATISTICS:

Alc/vol: 12.5%

Closure: Stelvin Lux + screw cap