



REDBANK FIANO

The palate is fresh, zesty and textural with flavours of lemon-lime sorbet, nashi pear and fresh basil. The long, fresh finish is complemented by subtle custard cream texture. A fine seam of minerality is supported by subtle creaminess in the mid palate leading to a crunchy finish reminiscent of crisp green Packham pears.

VINTAGE: 2014
REGION: King Valley
HARVESTED: March/April 2014
TOTAL ACID: 5.6 g/L
PH: 3.31
ALC/VOL: 13%



REDBANK PROSECCO

The palate is light and fresh with flavours of white peach, honeycomb and crisp Granny Smith apples. The palate is subtly sweet, finely balanced by natural acidity and the trademark chalky/savoury Prosecco texture. Leaving the palate refreshed, Redbank Prosecco is the perfect wine to serve as an aperitif.

VARIETY: Prosecco
VINTAGE: 2015
REGION: King Valley
HARVESTED: 7 March 2014
TOTAL ACID: 6.2 g/L
PH: 3.13
ALC/VOL: 11%



REDBANK KING VALLEY PINOT GRIGIO

Pale straw with gold tints. Aromas of nashi pear and grapefruit pith with underlying hints of white flowers. The palate shows flavours of white fleshed nectarine and feijoa, underpinned by a fine seam of talc texture. The smooth mouthfeel is complemented by a grapefruit freshness on the finish.

VARIETY: Pinot Grigio
VINTAGE: 2014
REGION: King Valley
HARVESTED: March/April 2014
TOTAL ACID: 5.6 g/L
PH: 3.31
ALC/VOL: 13%



REDBANK SUNDAY MORNING PINOT GRIS

Very pale straw with gold tints. Fragrant aromas of rose water; exotic spice and sandalwood. This wood is elegantly structured with an underlying core of chalky minerality. Flavours of fresh pears and Turkish delight lead to a fine, creamy, mid palate and a softly textured, talcy finish. With time in bottle the classic Pinot Gris flavours and texture will continue to grow.

VARIETY: Pinot Gris
VINTAGE: 2015
REGION: King Valley
HARVESTED: March/April 2014
TOTAL ACID: 5.7 g/L
PH: 3.19
ALC/VOL: 13.5%