





Mitchell Kinsfolk Pinot Grigio 2025

This Pinot Grigio stands out with its light pink, sunrise-salmon hue, drawn from the natural pigments of the grape.

Enjoy bright aromas of fresh apple and pear with a touch of lychee. All lifted by a subtle hint of lemon thyme.

On the palate. Crisp green apple, juicy pear, and cool cantaloupe flavours come together. An apple-like acidity wraps seamlessly around the fruit creating a clean, electric finish, fresh with the purity of spring water.

Grown in the Harrold vineyard in the high Penwortham hills in the Clare valley, this Pinot Grigio captures the vineyard's vibrant, unadulterated flavours.

Enjoy it young to savour its bright, expressive character at its peak.

Growing Conditions

The quick dry 2025 vintage, produced terrific quality fruit in exceptional condition

Winemaking

The Fruit was picked on February 5th 2025, in the winery is went through a 100% wild ferment in 3000lt French oak foudre.

Wine Analysis

Varity: Pinot Grigio 100%

Picking Date: February 5th 2025 Estate Bottled: October 1st 2025

Alc / Vol: 12.5% Acidity: 7.2g/l pH (units): 2.95 Sugar: 0.098 g/l