
WINE OF THE WEEK

Ad Hoc Nitty Gritty Pinot Grigio 2010, Pemberton

THE legendary Steve Scaffidi, initially of Alto's and now of Bar 1 in the CBD, said last week that pinot grigio is the white wine of the moment. His patrons apparently love the imagery, flavours and style.

The Ad Hoc team, who specialise in well crafted \$20 wines, have just released Western Australia's first pinot gris or pinot grigio. (These are the same variety but with the French version from Alsace being richer and more viscous and the Italian pinot grigio style being lighter, drier and more universally food friendly.)

Given the style's popularity, it is an eye opener to realise that no West Australian winery has exploited

this varietal market niche previously.

This is soft, placid and, although off young vines it has some length and is reasonably dry... and it is delicious.

The winemaking team believe that this variety will suit West Australian conditions and that despite the softness, this Ad Hoc release has been made in a European style.

The fruit is very good. The wine making is fantastic. There were only 200 dozen made and this will be snapped up almost instantly by the wine bars, restaurants and bottle shops that are aware of it.

You and your friends will love this.

17.8 points and RRP \$22.00