



## 2025 PINOT GRIS

### VARIETIES

Pinot Gris

### REGIONS

South West Australia

### NUMBERS

Alcohol 12.5%

pH 3.28

Acidity 6.01 g/L

Residual Sugar 0.66 g/L

# 2025 MADFISH PINOT GRIS

## TASTING NOTES

Aromatic and inviting, the 2025 MadFish Pinot Gris layers fresh orchard fruits with hints of jasmine, fennel pollen and wet stone. The palate is soft and flowing, offering a gentle richness wrapped in flavours of yellow apple, pear skin and lime curd. A subtle thread of spice and a chalky mineral edge bring shape and balance, while bright acidity ensures a clean, refreshing finish. Fragrant, textural and quietly complex, it's a versatile white with broad appeal.

## WHEN TO DRINK AND WITH WHAT

Drink now and over the next year alongside Thai fish cakes with coriander and chilli dipping sauce.

## ABOUT PINOT GRIS

Pinot Gris, or Pinot Grigio, is one of the traditional grape varieties grown in the Alsatian region of France and the north east of Italy. Pinot Gris is ever-increasing in popularity and plantings in the cooler, wine-producing areas of Australia.

When grown outside of Europe, the labelling choice between Gris and Grigio is really stylistic – Gris suggesting a white wine of reasonable body and structure, and spicy, floral aromatics; Grigio, a leaner, lighter drink, with crisp acidity.

Both Gris and Grigio mean grey – the name referring to the grey / pink bloom of the grape variety's skin. If the winemaker chooses to ferment with some skin contact, the final wine may have an attractive pinky / brassy colour.

## ABOUT THE 2025 VINTAGE

The 2025 vintage across Margaret River and the Great Southern was defined by consistently warm, dry conditions without extremes, allowing for even ripening and strong fruit quality across both regions.

Following a long, dry 2024, both regions welcomed much-needed August rainfall which replenished soil moisture and filled dams, setting the stage for healthy vine growth. Spring began mildly before warming into a dry, settled period that supported strong canopy development and successful flowering. In Margaret River, this led to balanced vines and generous yields across all varieties. In the Great Southern, Pinot Noir and Riesling flourished early, while Chardonnay showed smaller, concentrated berries and lower yields.

Summer brought consistent warmth without heat spikes. In Margaret River, this encouraged rapid and even ripening across districts, with white harvest beginning 10 February. A warm, dry March advanced red ripening, while April's cooler spells and light rainfall allowed for measured picking decisions. The final Cabernet was harvested by 14 April.

In the Great Southern, early harvest began on 12 February for sparkling Pinot, followed by Chardonnay on 19 February. Ideal ripening conditions prevailed until mid-March, when timely Riesling picking avoided significant rain. Across both regions, fruit quality was high, acids held well, and yields were sound.

*MAD FISH*  
WESTERN AUSTRALIA