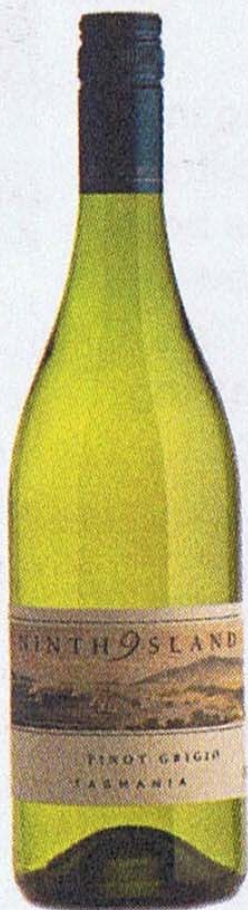


# Wine

2008 Ninth  
Island Pinot  
Grigio



**P**inot gris/grigio is fast becoming a mainstream grape variety in this country, but there is a lot of confusion over what it is, and how gris differs from grigio. It is the same grape (both names mean "grey"), but in northern Italy they call it grigio and in Alsace, north-eastern France, they call it gris. Pinot grigio is usually a lighter, crisper wine with less richness and personality; pinot gris is riper and fuller in body, with a spicy richness in both aroma and flavour. Grigio goes with simpler and more delicate foods such as cold meats, seafood and salads; gris can cope with richer foods such as roast chicken and richly sauced fish and crustaceans.

Unfortunately, some wineries make a mess of it. They make a grigio that tastes like a gris, and others vice versa. I've selected a handful of wines that I consider to be good examples of each style.

**2008 Cape Campbell Pinot Gris, Marlborough, \$21** Ripely spicy, musky aromas; rich, round and peachy in the mouth; soft and lovely with great harmony. 94/100.

**2008 Cable Station Pinot Gris, Marlborough, \$20** Rich, ripe, spicy and almost opulent. Bags of flavour, some alcohol warmth but balanced in a rich Alsace style. 92/100.

**2008 Ninth Island Pinot Grigio, Tasmania, \$21.50** Faint copper tint; delicate, dry and savoury (as opposed to fruity) with crisp acidity. Good Italian style. 90/100.

**2008 Lerida Estate Pinot Gris, Canberra District, \$28** Potpourri aromas, typical of the grape. Good sweeter style, balanced by tangy acidity. 90/100.

**2008 Yalumba Y Series Pinot Grigio, Riverland, Wrattonbully, Adelaide Hills, \$13** Delicate style, dry and tangy with clean acid finish; floral and herbal aromas. 88/100. **GW**