

LEONE



Leone Pinot Grigio

Vintage 2015
Barossa Valley

Making wine is a passion passed through three generations of the Miranda family. We are proud to introduce our family's premium quality wines, Leone. The name comes from our Nonna, Caterina Leone and means Lion in Italian. We see it as our way of honouring the Miranda tradition.

Colour Pale with green tinges.

Aroma Highly aromatic with pear, green apple and floral citrus blossom notes.

Palate Pear, Green apple and lemon/ lime citrus are tempered with a slight minerality. The trademark texture, famous of this variety, makes it an interesting wine with or without food. The lovely green apple acidity make this a refreshing wine.

Food Matching

Our Leone Pinot Grigio is a vibrant wine that exhibits a delicately perfumed nose and a crisp palate. This wine can be enjoyed with fish, white meats and bean dishes. It is also perfectly matched with rock melon wrapped in prosciutto or fresh goat's cheese – An extremely versatile variety and the reason it is currently one of the most popular restaurant wines currently in vogue. Alternatively, it can be enjoyed on any celebration or occasion on its own. It is recommended that you drink this wine now or within 12-18 months.

Vineyard Notes

The Pinot Grigio comes from 0.7 hectare's on our family Barossa Valley vineyard. The vines were planted in 2005 in sandy soil on a single wire trellis. The grapes are carefully picked at optimum ripeness in order to capture and maintain varietal freshness.



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A family tradition since 1939