

## Pasquale Pinot Gris

Robert Parker: 90 points  
Cuisine Magazine: \*\*\*\* Wine Orbit: 93  
Michael Cooper: \*\*\*\* Bob Campbell MW: 90

**Delicate floral and spice character yielding discernable notes of orange blossom, frangipani, mace and white pepper. The medium bodied palate has a touch of sweetness with a satiny texture and crisp acid giving lift through the long, honeyed finish.**

## Pasquale Dry Riesling

Robert Parker: 90 points  
Cuisine Magazine: \*\*\*\*\* (Top 10 April 2011)  
Michael Cooper: \*\*\*\* Bob Campbell MW: 90

**The 2010 Riesling gives pretty citrus and jasmine aromas with some lime leaf and a touch of yuzu zest. Light bodied with a touch of sweetness to balance the very crisp acid, it gives a long lemon / lime finish.**

## Pasquale Riesling 16

Robert Parker: 90 points  
Cuisine Magazine: \*\*\*\*\*½  
Michael Cooper: \*\*\*  
Gourmet Traveller 2011: Top 100 New Releases

**The 2010 Riesling 16 gives intense lime juice and freshly squeezed lemon notes on the nose with a lovely zest lift. As the name suggests, this light bodied Riesling is medium-dry with balanced acidity. It has a long citrusy finish.**

## Pasquale Gewurztraminer

Robert Parker: 88 points  
Wine Orbit: 91  
Michael Cooper: \*\*\*\*

**The 2010 Gewurztraminer gives notes of melons, pineapples and pink guava. The palate is ripe, generously fruited and full bodied, made to a medium / medium-dry style (16 grams per liter of residual sugar). Crisp acidity cuts through the oily texture, with some warmth to the long finish.**

## Pasquale Alma Mater

Robert Parker: 90+ points  
Bob Campbell MW: 90

**A blend of 46% Riesling, 18% Gewurztraminer and 36% Pinot Gris, the 2010 Alma Mater displays Exotic fruit, nectarine and white peach aromas over hints of spiced pears. Light bodied and dry with a very good concentration of tropical flavors, it has lively acidity and a long finish.**