

## YEALANDS RESERVE

# Pinot Gris

— 2021

With bees buzzing and butterflies flourishing in the vines, our coastal home produces wines bursting with flavour.

Beautifully biodiverse. An abundance of flavour.

### Tasting Note

**Bouquet:** Brimming with concentrated notes of apricot, pear and honeysuckle.

**Palate:** The wine has a generous palate, that is nicely balanced, with fruit sweetness and acidity.

**Food Match:** Enjoy with poultry and mushroom dishes such as creamy pasta with porcini.

**Dietary Information:** Suitable for vegetarians, vegans and a gluten free diet.

**Cellaring Recommendation:** Enjoy now, or cellar up to 3 years.

### Vintage Summary

The 2021 growing season started with some late spring frosts and challenging weather over the flowering period, which resulted in moderate crops throughout the region. These moderate crops, coupled with a warm and stable end to the growing season, set us up for an early start with superb fruit. With clear warm days during March, it meant we could pick at our leisure without any pressure from the elements.

This resulted in Pinot Gris that is focused, with lifted aromatics and a beautiful concentrated mouthfeel.

### Winemaking

**Winemaker:** Natalie Christensen

**Harvest Date:** 25th March - 7th April 2021

**Winemaking Analysis:** Alc 13.0% | pH 3.59 | TA 6.08 | RS 4.0g/l

Carefully selected Pinot Gris blocks were individually harvested, destemmed and gently pressed. After cold settling for 72 hours, the clear juice was racked into stainless steel tanks for long, cool fermentation. After spending three months on lees to build texture and weight, the wine was then blended, stabilised and filtered prior to bottling.

