PRODUCED IN NEW ZEALAND EDITION 19

2022 Pinot Gris



Intense aromas of ripe pear and subtle spice.

PALATE

This wine has a crisp and full palate with layers of cut green pear and honeysuckle blossom. The freshness of this wine contributes to the clean, off dry finish.

AGEING POTENTIAL

Released and ready to drink, this wine will be at its best over the next two to three years from vintage date.

FOOD MATCH

Undeniably, Pinot Gris around these parts is pretty desirable and it goes tremendously well with just about any dish including fresh pan seared fish.

WINEMAKING AND VITICULTURE

The fruit was harvested at optimum ripeness from a selection of vineyards in the Marlborough region. After pressing and cold-settling the juice was fermented in stainless steel tanks at cool temperatures to amplify the fruit intensity and freshness. Texture was enhanced by regular lees stirring post fermentation. The individual batches were selected on quality then blended together before balancing and stabilising ready for bottling.

WINE ANALYSIS			
Colour	Pale straw	Residual Sugar	5.41 g/L
Alcohol	12.5 % v/v	pH	3.32
Total Acidity	6.7 g/L		

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