





Alcohol: 13.6%

Total Acid: 5.7g/L

pH: 3.40

Residual Sugar: 1g/L

Total Dry Extract: 21.6g/L

Closure: Stelvin Screw Cap

MODELLED ON THE HEADY TEXTURAL PINOT GRIS' OF ALSACE.

THE FRUIT WAS 100% SOURCED FROM THE HOME BLOCK ON TE

MUNA ROAD AND FERMENTED IN OLD FRENCH BARRIQUES TO

CREATE A WINE OF DEPTH AND RICHNESS.

WINEMAKERS NOTE

Grown on the alluvial gravel soils of the Martinborough Terrace. A cooler vintage has given us a Pinot Gris of freshness and focus. This wine was fermented in aged French barriques to bring texture, depth and richness. Bottled after 4 months in barrel, to retain freshness and vibrancy.

An excellent alternative to Chardonnay, it has been inspired by the classical French approach to the variety.

TASTING

Lifted florals, with honey suckle and white peach leap out of the glass.

Nashi pears and summer fruit are in harmony on the palate, with a rich texture and gentle line of acidity. The wine is made in a dry style and exhibits great balance and freshness. It is an accurate reflection of Martinborough's unique terroir and the 22 vintage. Enjoy as an aperitif or in the afternoon sun.

Drink young or cellar successfully for up to five years, to develop a richer softer profile.