

2023

# HAWKSHEAD

## Pinot Gris

Sub Region: 54% Gibbston | 46% Pisa  
Colour: Pale lemon  
Style: Dry in style

### Flavour Profile

HAWKSHEAD Pinot Gris is often shortened and simply referred to as PG. It stands for: 'Pretty Gorgeous' and it is. The climatic challenges we face in Central Otago reward us with highly aromatic wines that truly capture the essence of the land.

The Hawkshead 2023 Pinot Gris is one of those wines. Promising floral, white peach and Beurre Bosc pear aromatics seamlessly translate to the palate. In addition to its bouquet, this dry-style Pinot Gris offers a medley of summer ripe stone fruits, hints of dried apricot and a soupçon of wild thyme to awaken your senses.

The abundance of subtle fruit flavours, rich texture, bright acidity and a trace of mineral notes make this a complex wine for a curious palate to discover and a good reflection of the 2023 vintage.

Surprisingly only 2 grams of residual sugar per litre support the wine's impressive fruit sweetness and combined with its lingering persistence makes the 2023 HAWKSHEAD Pinot Gris 'Pretty Gorgeous'.



### Winemaking Comments

Hand Harvest Date: 17th April 2023  
Fermentation: Whole bunch pressed,  
The temperature during ferment was 15 -18°C  
Yeast: 100% Indigenous  
Post Fermentation: Racked and Rested on lees for 4 months  
100 % Stainless steel  
Filtration: No Malolactic Fermentation  
Yes - For clarification before bottling  
Fining: No - Vegan Friendly  
Wine Analysis: PH 3.30 | TA 6.2 g/l  
Alc 13 % | Res Sugar 2g/l  
Bottling Date: 3rd October 2023  
Wine Maker: Dean Shaw

