wine**central**

PINOT GRIS



MOUTH-FILLING, YET REFRESHING AND CRISP

Pinot Gris is a grape that creates wine of varying styles from densley fruity and sweet to bone-dry and earthy.

BODY SWEET Full range TANNIN ACIDITY ALC AGE 1-5 years

KEY FLAVOURS



KEY TO INTENSITY SCALES

Guide to each wine variety's intensity notes.

O LIGHT O MEDIUM O FULL	O DRY MEDIUM SWEET	СО М В Б Г Г Г Г Г Г Г Г Г Г Г Г Г Г Г Г Г Г	O MILD O BALANCED O CRISP	COW MEDIUM	LOW ALCOHOL <12% MEDIUM 12-13.5% HIGH 13.5+%
BODY	SWEET	TANNIN	ACIDITY	ALC	

HISTORY

Pinot Gris has been around a while, possibly even since the middle ages. It is thought to be a mutant clone of Pinot Noir with 'Gris' referencing the grayish-pink fruit this grape possesses. Early on Pinot Gris was only produced in France, Italy and Germany but nowadays it's grown across the world with styles varying hugely from sweet as sweet can be to dry as bone.

DESCRIPTION

New Zealand examples will often been a little on the oily side with great fruit purity and European styles are a fleshy mouthfeel. Old World (Europe) will comparably be a little more subdued but the beautiful aromatics that define this grape are still there.

BUYING GUIDE

If you're after a lighter Pinot Gris...

Pinot Grigio is the way to go. Pinot Grigio is the same as Pinot Gris. "Grigio" is just the word for gray in ItalianAs with all other Italian wines, Pinot Grigio is extremely food friendly. This means the 'Grigio is more restrained on the fruit with higher acidity making it clean, fresh and floral.

If you're after a heavier Pinot Gris...

New World has varying styles of Pinot Gris most of which are mouth-filling and lush. Cool climates with their cold nights help up the acidity and create more complexity. Whereas warmer climates capture the fruit flavours and the body will often be oily and rich.

If you're after something different...

Bubbly Gris! All the aromatics but with added bubbles!



WHERE IN THE WORLD

Italy, USA,
Germany, Australia,
France,
New Zealand



FOOD PAIRING

Asian
Lamb & apricot tagine
White meats
Seafood



TOP TIPS

The white grape rapidly growing in popularity

- Also known as Pinot Grigio in Italy and Australia and as Grauburgunder and Rulander in Germany.
- Originally from Alsace in north east France - a dry, sun drenched region.
- Best known mutation of the more popular red grape,
 Pinot Noir.
- Fourth most commercially successfully grape in New Zealand after Sauvignon Blanc, Pinot Noir and Chardonnay.
- Its low acidity and light aromatic flavours make it popular because it makes unchallenging, dry and off dry white wines.

- It has grown hugely in New Zealand from 381 hectares in 2004 to 2447 hectares in 2018 (*statistics from NZ Winegrowers).
- the vineyard area in New Zealand.
- Best examples of Pinot Gris and Grigio come from cool climates where it can retain acidity for freshness and balance.
- it's often described as aromatic.