

Vicar's Choice Pinot Gris

Off dry with flavours of ripe pear, fresh stonefruit and spring flowers.

Colour:

Pale gold.

Aroma:

Fresh aromas of juicy pear and spring flowers.

Palate:

Silky texture of crème anglaise, ripe pear and fresh stonefruit. The wine has a luscious mouthfeel, subtle mineral note and an off dry finish.

Ageing Potential:

Released ready to drink, this wine will be at its best over the next three to four years.

Winemaking and Viticulture:

The fruit was harvested at optimum ripeness from a selection of vineyards in Marlborough's Wairau and Awatere Valleys. After pressing and cold

settling the juice was fermented in stainless steel tanks at cool temperatures to enhance the purity of varietal flavours. 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:

Alcohol 13% v/v
Residual sugar 4.9g/L
Acidity 6.4g/litre
pH 3.29

Food Match:

A lovely aperitif wine or fabulous with pork dishes.

Vegetarian friendly:

Yes.



Senior Winemaker
Stewart MacLennan

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Contact

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