

Vicar's Choice Pinot Gris

Fresh and fruit driven with flavours of pear, ripe citrus and subtle spice.

Colour:

Pale gold.

Aroma:

Fresh and fragrant aromas of juicy melon and spring orange blossom.

Palate:

Flavours of pear, ripe citrus and tangerine. This wine has a refreshing, crisp mouthfeel with a subtle spice note on the finish:

Perfect for drinking immediately, this Pinot Gris will be at its best over the next two years.

Ageing potential:

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

Winemaking & 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 12.5% v/v
Residual sugar 4.9g/litre
Acidity 5.5g/litre
pH 3.55

Food Match:

A lovely aperitif wine or fabulous with pork dishes.



Senior Winemaker

Stewart MacLennan

Senior Winemaker

Hamish Clark

Contact

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