

2022 Vintage

22

# Vicar's Choice Pinot Gris

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

## Colour:

Pale straw.

## Aroma:

Intense notes of ripe pear and citrus with a subtle hint of spice.

## Palate:

Fresh, clean and bright with layers of cut green pear and honeysuckle blossom. This wine has a crisp and full mouthfeel with a silky smooth finish.

## 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 Awatere and Wairau 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 5.41g/L  
Acidity 6.7g/litre  
pH 3.32

## Food Match:

A lovely aperitif wine or fabulous with pork dishes.



## Winemaker

Stewart MacLennan

## Contact

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VICAR'S CHOICE  
MARLBOROUGH