

GROVEMILL

sustainable wine PINOT GRIS 2023

WAIRAU VALLEY MARLBOROUGH NEW ZEALAND

WE'RE HERE FOR GOOD

We've been making wine with as much thought for our environment as wine excellence for over 30 years. We're carrying our enduring legacy of sustainability into the future.



SOLAR
ENERGY
WINERY



NURTURED
WETLANDS
PROGRAMME



RECYCLED
NZ GLASS
BOTTLES



LABELS
MADE FROM
SUGARCANE

OUR VINEYARDS

The fruit for our Pinot Gris is primarily harvested from our lower Wairau Vineyards giving us a variety of character. Cool nights during ripening and typically warm, dry summers, maintain concentrated flavours in our grapes.

OUR WINEMAKING

The grapes were selectively harvested at full ripeness and taken directly into the winery before being gently pressed to tank followed by settling and racking. 5% was run down to older French barrels for fermentation with the remaining passing primary fermentation in stainless steel. Post fermentation the wine was kept on lees for 3 months to build weight and texture before blended and prepped for bottled.

TASTE NOTE

Our Pinot Gris has vibrant aromas of nashi pear, lychee and citrus supported by nuanced white floral and spice notes. On the palate fresh and concentrated flavours of nashi pear with a citrus edge, drive this lively and energetic dry Pinot Gris. This wine is finely balanced between appealing fruit sweetness, moreish acidity and a textured palate that lingers through a long finish. Try alongside dishes with any roast meat and grilled vegetable or any dessert that incorporates fresh red berries and pastry.

COMPOSITION

100%
Pinot Gris

REGION

Wairau Valley
Marlborough
New Zealand

ALCOHOL

13.5%

pH 3.41

TA 5.9

RS 5.79

