



Pinot Gris 2019

Tasting Notes

Fragrant lemon, red apple and stone-fruit aromas lead to quite a dry yet richly textured palate with fresh, bright fruit characters and a gentle acidity.

Vineyards and viticulture

This is from our two adjacent Waihopai vineyards. The soils in these blocks are a mixture of clay, gravel and silts. The clays provide lovely mouthfeel and weight to this wine. The viticulture is quite intensive as we undertake shoot, bunch and colour thinning in order to ensure low crop levels, full ripening and concentrated flavours. 2019 was an outstanding vintage so we picked the grapes at perfect ripeness, with great flavour and in wonderful condition.

Winemaking

The winemaking for this wine was very straight forward. We are simply seeking to express the wonderful characters we get from these vineyards. The grapes were gently pressed and fermented at cool temperatures to retain the naturally occurring, fresh fruit character. Fermentation was stopped with just a hint of residual sugar and the wine was bottled here at the winery.

100% Pinot Gris, Alc 13.5%, TA 4.8, RS 4.8
Vegan

Cellaring

Two to three years.

Food Match

Spicy foods, salmon, pâté, creamy pasta, roast pork or ideal just as a glass of wine on its own.

NZ Wine
of the
Year

Sydney
Top 100

Marlb.
Wine
Show

NW Wine
Awards

NZIWS

IWC - T1

Royal
Easter
Wine
Awards

Int.
Aromatics

NZIWS

Int.
Aromatics

Silver

Silver

