



The Pioneer Pinot Gris 2017

Tasting Notes

This single vineyard wine is mid-straw in colour with a slight copper tone. Off dry in style with lifted aromas of juicy pears, red apples and stone fruit. The palate is weighty and textural with flavours of pears, apple crumble and clover honey – a complex wine that is drinking perfectly after some years in bottle.

Vineyards and viticulture

The fruit for this wine came from just one pick from the Barnsley Block in the Waihopai Valley. Grower Biddy Barnsley pays great attention to the vineyard and particularly to this Pinot Gris. The vines were leaf-plucked and thinned several times to ensure the crop level was low, ensuring both flavour and full ripeness.

Winemaking

The winemaking here was minimalist. The grapes were hand-picked and gently pressed into old French oak barriques for a long and slow fermentation (over six months) with wild yeasts from the vineyard. Once we felt the wine had achieved the perfect balance of sweetness and acidity, the barrels were racked and the wine chilled, filtered and bottled.

100% Pinot Gris, Alc 13.5%, pH 3.5, TA 3.9, RS 13.5g/L
1450 bottles made.

Cellaring

This complex, textural wine is drinking perfectly after spending some years in bottle and will continue to delight.

Food Match

A delicious pairing with flavoursome seafood, poultry, spicy foods, Moroccan and Middle Eastern dishes and many different cheese styles.

