



## Pinot Gris 2022

### Tasting Notes

Pear, red apple and attractive floral aromas are matched with lemon curd and hints of spice. The palate is just off dry and medium bodied with lovely flavours of orchard fruits coated in a supple texture and with a fresh, uplifting finish.

### Vineyards and viticulture

This wine was made from two blocks in our Southern Valleys vineyards and a third block on the edge of Blenheim township. To have great flavour in our Pinot Gris, we undertake intensive management in the vineyards, including bunch thinning, leaf plucking and colour thinning. We then leave harvesting as late as possible, to encourage flavour development, while still preserving the sugar/acid balance.

### Winemaking

The grapes were gently pressed straight to stainless steel tanks and inoculated with a yeast that helps to enhance the natural texture and depth of the wine. The lees (spent yeast cells that sink to the bottom of the tank) were stirred weekly to encourage yeast autolysis characters, and to add to the mouthfeel of the wine.

100% Pinot Gris, 13%, RS 4.3g/l, TA 5.8, pH 3.4, Vegan

### Cellaring

Two to three years.

### Food Match

Spicy foods such as Thai curries coconut based dishes, salmon, pâté, creamy pasta, roast pork or ideal just as a glass of wine on its own.

