











# Reserve Pinot Gris 2021

### **Tasting Notes**

This Pinot Gris has lovely, lifted honeycomb, lemon and honeysuckle aromatics with flavours of citrus, red apple and pear with a touch of warm, background spice. The palate is just off dry and weighty with intense, ripe fruit characters, wonderful balance and a fleshy roundness. The finish is long with a lovely balance of citrus acidity.

## Vineyards and viticulture

The grapes for this wine were grown on the Barnsley vineyard in the Waihopai Valley. Meticulous viticulture with a particular focus on low yields, good fruit exposure and low disease pressure meant we picked the grapes with excellent flavour and in pristine condition.

#### Winemaking

Picked when full of flavour, the grapes were ripe with a good balance of sugar and acidity. After gentle crushing, the juice was fermented in stainless steel tanks with selected, cultured yeasts and left on lees to enhance flavour and texture.

100% Pinot Gris, Alc 13.5%, pH 3.5, TA 4.6, RS 4.1, Vegan

#### Cellaring

Enjoy now or for the next three or so years.

#### Food Match

Spicy foods, especially Thai flavours and coconut-based curries, also pates and terrines, salmon, chicken and pork dishes.