



## Reserve Pinot Gris 2023

### Tasting Notes

Pronounced lemon, nashi pear and floral notes combine to create an attractive, fresh bouquet. The palate is dry yet fleshy with lovely, ripe fruit flavours and mouth-coating texture. The wine finishes with a clean crispness, balanced acidity and long-lasting fruit characters.

### Vineyards and viticulture

The grapes for this wine were grown at our flagship vineyard in the Waihopai Valley. Meticulous viticulture with a particular focus on moderate yields provided grapes with lovely weight and flavour concentration. 2023 was a very good vintage with lots of sunshine and dry weather through harvest.

### Winemaking

The grapes were picked when full of flavour and 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, complexity and texture.

Alc 13.5%, pH 3.3, TA 5.2, RS 3.6 g/L, Vegan

### Cellaring

Enjoy now and over the next three or so years.

### Food Match

Spicy foods, especially Thai flavours and coconut-based curries, also pâtés and terrines, salmon, chicken and pork dishes. Very enjoyable also as a glass on its own.

