



HAWKE'S BAY

ESTATE HAWKES BAY PINOT GRIS 2025

VINEYARD DESCRIPTION

The fruit for this wine was predominantly sourced from new plantings of Pinot gris on the Springhill vineyard in Onga Onga, Central Hawke's Bay. Nestled underneath the Ruahine mountain range, this new vineyard is located in a cooler sub-region of Hawke's Bay with free-draining clay, silt, and gravel soil and looks ideal for the production of high-quality Pinot gris. 2025 was a fantastic vintage in Hawke's Bay which has resulted in this delicious and refreshing Pinot gris.

WINEMAKING

The grapes were harvested and pressed as gently as possible to avoid colour and tannin pick up from the pink Pinot gris berries. The juice was settled bright before fermentation in stainless steel vats with yeast chosen to highlight the beautiful aromatics of Pinot gris. Maturation on light lees has added texture and body to the wine.

WINEMAKERS COMMENT

This is a fresh and elegant style of Pinot gris with aromas and flavours of red apple and pear mingling with fresh citrus and baking spices. Time on lees has built gentle texture and added complexity to this wine. The mouthfeel is succulent and salivating with a soft fruit-forward entry and juicy acidity on the finish.

FOOD MATCH

Pinot gris is very versatile. This wine can be enjoyed on its own or with white meats dishes, fresh salads or try with Asian influenced cuisine.

IDEAL DRINKING

2025-2028

TECHNICAL DETAILS

VARIETIES: 95% Pinot Gris, 5% Albariño

ALCOHOL: 13.0%

PH: 3.27

TOTAL ACIDITY: 7.52 g/l

RESIDUAL SUGAR: 3.4 g/l

