

Pinot Gris 2023

Tasting notes

This an immediately appealing wine with lovely pear and stone fruit aromas accompanied by a touch of spice. The palate is just off dry and shows ripe, orchard fruit flavours with a creamy finish, lovely weight and rich texture.

Vineyards and viticulture

Grapes for this wine are grown in the Waihopai Valley where clay soils and big diurnal temperature shifts produce wines with lovely palate weight and pronounced aromatics. The vines are shoot thinned, crop thinned and colour thinned to reduce overall crop levels and ensure even ripening. Our lower crop levels produce more concentrated fruit characters.

Winemaking

Most of this blend was gently pressed and the juice run into stainless steel tanks. It was then inoculated with a cultured yeast chosen specifically to enhance the wines aromatic profile. The remaining 10% was pressed straight to barrel and fermented with wild yeast - that's the yeast that is naturally present on the grapes. Post fermentation, the wines were aged on lees (the sediment from the spent yeast cells) for several months. This gives added flavour and mouth-feel.

Pick dates 21/3/23 to 2/4/23

100% Pinot Gris, Alc 12.8%, RS 6g/l, TA 4.9, pH 3.35, Vegan

Cellaring

Two to three years

Food Match

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

