



## Reserve Pinot Gris 2022

### 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, supple texture. The finish is long with balanced 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 meant that whilst harvest gave us some challenges with inclement weather, having our own harvester meant we could bring in blocks right when we wanted to, and the resulting wine offers everything you would anticipate from top quality Marlborough wine.

### 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 and texture.

Alc 13%, pH 3.6, TA 5.0, RS 3.8 g/L, 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.

