











Pinot Gris 2021

Tasting Notes

Pear, red apple and attractive floral aromas are matched with lemon curd and hints of spice. The palate is dry, medium weight with lovely concentration of orchard fruit flavours, a supple texture and a soft finish.

Vineyards and viticulture

This wine was made from two blocks in our Southern Valleys vineyards and a third block on the edge of Blenheim township. 2021 proved to be a great year for Pinot Gris with moderate crops and great flavours. Intensive management in the vineyards, including bunch thinning, leaf plucking and colour thinning meant we were able to pick this fruit at ideal ripeness and with great flavours.

Winemaking

The grapes were gently pressed straight to stainless steel tanks and inoculated with a yeast that helps to enhance the natural texture and depth of the wine. The lees (spent yeast cells that sink to the bottom of the tank) were stirred weekly to encourage yeast autolysis characters, and to add to the mouthfeel of the wine.

100% Pinot Gris, 13.5%, RS 4.7g/l, TA 4.7, pH 3.4, Vegan

Cellaring

Two to three years.

Food Match

Spicy foods, salmon, pâté, creamy pasta, roast pork or ideal just as a glass of wine on its own.