

2016 PINOT GRIS

Winemakers Notes

Our 2016 wine is 75% based on Pinot Gris from our Huapai vineyard, with most of the remaining fruit from Gisborne. The Auckland fruit was hand harvested and whole bunch pressed. Tank fermentation followed and then the wine rested on its yeast lees for a period of time, before stabilizing and bottling.

Analysis

Alc	13%	Acid	6.7 g/L	Res Sugar	7.4 g/L	pH	3.43
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Tasting Notes

Colour: Very pale in its youth, but we know from experience that New Zealand Pinot Gris will develop onion skins tints with age.

Bouquet: Subtle, yet exotic. A melange of apple, pear, a touch of earthiness and a pinch of spice.

Palate: Medium in body, with an exceptional balance between fruit sweetness and acidity. The finish is long, spicy and textural.

Cellaring

Experience tells us that New Zealand Pinot Gris' are best drunk young and fresh.

Food Matches

This wine will be suitable with fish, white meats and salads

Suggested Wine List Description

Delicate aromas of spice and floral notes intermingle with mineral tones. Sweet fruit adds texture and richness, rounding out this lovely balanced wine.

Independent Reviewer's Comment

"It is nicely fruited on the nose showing mango, baked apple, pear and floral characters with subtle spicy notes. The palate displays attractive fruit intensity and rounded mouthfeel, well supported by refreshing acidity. The wine is fruit expressive and friendly, offering easy drinking. Style: Off-dry."

Awards

4 Stars – Wine Orbit, March 2018