

Pinot Gris 2015

Tasting Note

Smooth and rich, this Pinot Gris has loads of spicy pear aromas with hints of lychee and floral notes. On the palate, aging *sur lie* has given a rich full-bodied texture which is balanced with a crisp finish and flavours of pear, spice and a hint of honey.

Winemaking

Fruit from our own vineyard was harvested at optimum ripeness, free run and pressing juice was fermented separately between 12-15°C with yeast selected to maximise the natural fruit flavours. A portion of the wine was left *sur lie* to add complexity and enhance the richness of the wine. The parcels were then blended to achieve a fresh, full bodied Pinot Gris.

Harvest date: 1 April 2013

Release date: 1 August 2013

Oak aging

None

Analysis

pH: 3.4

Alc: 13.5%

TA: 7.0 g/L

RS: 7g/L

Cellaring Recommendations

A wine suitable for drinking now, its freshness and acidity will ensure its longevity.

Food Matching

Perfect as an aperitif, with spicy food or great with blue cheese and pear.



a fresh, pioneering spirit
...exceptional, cool-climate Hawke's Bay wines