

## Pinot Gris 2016

### Tasting Note

A golden straw colour, the aroma of this wine exudes honey, lychee and pear. The rich pear flavour comes through on the palate with notes of honey and citrus. Aging *sur lie* adds palate weight and complexity while a balanced acidity gives this wine length and freshness.

### 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.

### 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.

