



# Pinot Gris 2022 6x75cl

## Winemaker Notes

This is a dry style Pinot Gris with aromas and flavours of Nashi pear, peach, citrus and honey. A small portion of barrel fermentation has added richness and complexity to this delicious and highly drinkable wine.

## Vineyard

This is a single vineyard wine from the Keltorn Vineyard situated near Maraekakaho on a stony river terrace formed by the Ngaruroro River. With warm daytime temperatures and cool nights this is an ideal site to grow premium Pinot Gris. The old vines are spur pruned and intensively managed to provide ripe fruit from low yielding vines.

## Winemaking

This is a dry style Pinot Gris with aromas and flavours of Nashi pear, peach, citrus and honey. A small portion of barrel fermentation has added richness and complexity to this delicious and highly drinkable wine.

## Vintage

It was a challenging vintage to navigate in Hawkes Bay with frequent rain through February and March. The summer started hot, with very settled weather around the Christmas period before the wetter late summer arrived. The fruit was often picked at relatively low sugar levels however the hot summer delivered excellent flavour ripeness. The aromatic wines look very good.

## Food match

Grilled and Roasted White Meats

Very versatile. Can be enjoyed on its own or with soft cheeses, pork, chicken and seafood dishes.



### Grapes

85.3% Pinot Gris  
14.3% Albariño  
0.4%: Other varieties

Region/Appellation  
Hawkes Bay

Alcohol by volume  
13.00%

Residual Sugar  
6.4 g/l

pH  
3.55

Total Acidity  
6.1 g/l

Drinking Window  
2025 - 2025

### Tasting Guide



Tasting note printed  
14/01/2025