



Pinot Gris 2023 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

The grapes were harvested in the morning while temperatures were cool and processed as quickly and gently as possible to avoid colour and tannin pick up from the pink Pinot Gris berries. The juice was settled bright before fermentation in both tank and large old oak barrels. The finished wine was left on its yeast lees with regular stirring until bottling (8%).

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
100% Pinot Gris

Region/Appellation
Hawkes Bay

Alcohol by volume
12.00%

Residual Sugar
6.4 g/l

pH
3.55

Total Acidity
6.1 g/l

Tasting Guide



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