

Grapes  
89% Pinot Gris  
7.5% Albariño  
2% Gewurztraminer  
1.5% Other

Region/Appellation  
East Coast

Alcohol by volume  
13.00%

Residual Sugar  
6 g/l

pH  
3.5

Total Acidity  
6.2 g/l

Drinking Window  
2024 - 2025

Tasting Guide

1 2 3 4 5 6 7 8

Dry Medium Sweet

Tasting note printed  
21/07/2024

# Private Bin Pinot Grigio 2022

## 6x75cl

### Winemaker Notes

This Pinot Grigio has fresh and intense aromatics of pear, red apple and honeysuckle, leading to a rich and textured mouthfeel and a delicious off-dry finish.

### Vineyard

This wine consists of a variety of parcels blended from different vineyard sites across several key regions. The warmer Gisborne region provides ripe fruit with soft acidity and the South Island provides freshness and aromatics

### Winemaking

The fruit is gently pressed and the juice settled and clarified prior to cool fermentation in stainless steel tanks with selected aromatic yeast strains. A brief period of yeast lees ageing follows prior to blending and preparation for bottling.

### Vintage

The start of 2022 summer was slightly colder; February was below the long-term average in temperature however the weather settled with a slightly damp autumn.

### Food match

Grilled and Roasted White Meats

Seafood, soft cheeses, salads & white meats

