

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
2025 - 2025

Tasting Guide

1 2 3 4 5 6 7 8

Dry Medium Sweet

Tasting note printed
30/01/2025

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

