



Pinot Gris

Marlborough New Zealand 2023

Sustainably Grown | Vegan Friendly

Harvest & Winemaking notes:

An exceptional vintage, possibly one of the best in the last ten years with mild summer weather, the grapes ripen slowly and evenly, producing concentrated and distinct flavours. Ideal weather conditions allowed us to harvest the grapes at the optimal moment. The wines are expressive, fresh, and lively. To retain freshness and purity, the wine went through a long, cool fermentation in stainless steel tank. Winemaker: Sanna Stander

Tasting notes:

This Pinot Gris is delightfully dry and refreshing, with fragrant notes of nashi pear, red apple, mandarin, and white blossom. The juicy and fleshy palate is well-balanced by smoothness, a subtle hint of spice, and a delicate acidity that lingers in the finish.

This wine is a great accompaniment to a night filled with spicy Asian cuisine and good company.

Analysis:

SUB-REGION	Wairau Valley
SOIL TYPE	Alluvium
VARIETIES	Pinot Gris
PH	3.4
TA	6 g/I
RS	6.2 g/I
ALCOHOL	12 %



