

Luminary Pinot Gris 2022

This wine is a rich concentrated Pinot gris with lovely balance.

COLOUR

Pale lemon with a pinkish hue.

AROMA

An expansive and enticing nose showing nashi pear, Rose apple, jasmine, nutmeg and nectarine.

AGEING POTENTIAL

Perfect with Thai and Vietnamese cuisine, as well as Southern BBQ pork. Enjoy between now and 2027.

PALATE

Off-dry in style, this is a fleshy and succulent pinot gris bursting with orchard fruits and complex spicy, floral nuance. Long and lush, the generous fruit sweetness makes it a real crowd pleaser, as well as perfect with exotic, spicy food.

WINEMAKING

62% of the fruit from our Pencarrow Vineyard with the balance from Clouston. The fruit is harvested and has 3 hours skin contact time to aid in extraction of aromas and flavour. The grapes are gently pressed, fermented in tank leaving 6g/litre residual sugar giving added texture and weight. The wine is aged for a further 2 months on lees gaining complexity before bottling.

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: March 2022

Alcohol: 14.0%

Bottled: August 2022

Vegan friendly