

Palliser Estate The Griffin 2019

This elegant wine is made in the traditional method from Chardonnay and Pinot Noir and aged on yeast lees for over 3 years giving it a beautiful yeasty complexity.

COLOUR

Pale lemon with a delicate, persistent bead.

AROMA

Complex aromas of freshly baked sourdough, acacia flower and fennel float above a core of apple, white peach and nectarine.

AGEING POTENTIAL

Perfect as a pre-dinner aperitif, it is also a fine match with canapés like salmon and creme fraiche blinis, as well as seafood like lobster and oysters. Ready to enjoy upon release, it can also be confi-dently cellared in cool, humid conditions for up to a decade from vintage.

PALATE

Crisp and lively in the mouth, the fine mousse delivers a creamy, luxurious texture to temper the piercing freshness of the bright acidity. The fruit concentration conveys apple and white peach fla-vours through a long, elegant finish. A harmonious and stylish Griffin that shows the ample benefits of three years lees ageing.

WINEMAKING

A 50:50 blend of Chardonnay and Pinot Noir from our Pinnacles and Palliser Vineyards and two of our organic vineyards – the Winery and Om Santi. The wine is aged on primary lees for 12 months then tiraged and left for 22 months on lees in bottle before being disgorged in March 2022

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: March 2019
Alcohol: 12.5%
Bottled: March 2020