

Palliser Estate The Griffin Méthode Traditionnelle 2020

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

COLOUR

Pale lemon with a fine mousse and persistent bead.

AROMA

An expressive and vivid nose of strawberries and cream, nectarine, white peach, freshly baked sourdough bread.

PALATE

Clean, crisp and lively in the mouth, the creamy mousse adds a luxurious plumpness to the mid palate, before a long, complex finish bursting with tart berry and stone fruits. Extended lees time has infused the wine with a delicious umami savoriness, making this 2020 vintage particularly suitable for pairing with fine cuisine.

AGEING POTENTIAL

It is drinking perfectly on release, but will develop further complexity in bottle through to 2027.

FOOD PAIRING

A perfect match for crayfish, oysters and other kaimoana.

TECHNICAL DETAILS

Picking Date: Feb 2020
Disgorged: April 2023
Alcohol: 12.5%
Dosage: 0.25g/L

WINEMAKER

Guy McMaster

VITICULTURE

A 50:50 blend of Chardonnay and Pinot Noir from our Pinnacles Vineyard and two of our organic vineyards the Winery and Om Santi.

WINEMAKING

The wine is fermented in old oak barrels and was aged on primary lees for 8 months, then tiraged and left for 28 months on lees in bottle before being disgorged in April 2023.

PALLISER ESTATE