

Pinot Gris 2019

A rich, concentrated off-dry Pinot Gris with a fresh mouthfeel.

COLOUR

Pale lemon with gold flecks and a pink hue.

AROMA

Rich and detailed on the nose, with notes of baked apple, nutmeg, stonefruit and honeysuckle. A subtle suggestion of nutty, biscuity lees adds another layer of intrigue.

AGEING POTENTIAL

Perfect with gently spicy South-East Asian cuisine, or great with classic roast pork. At its best the first 6 years from harvest

PALATE

Dry to taste with a kiss of fruit sweetness to ward off austerity, the palate is rounded and spicy, with a creamy texture. A citrus element freshens up the mid-palate, finishing with a hint of ginger that positively cries out for some Thai food

WINEMAKING

A 50/50 blend from our organically managed Om Santi vineyard and our East Base vines. A combination of machine harvested and handpicked fruit; the former for skin contact and aroma extraction and the latter for elegance. Cool fermented to 13.5% ABV and 8 grams residual sugar, lees stirring adds weight, complexity and texture. Vegan friendly

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: April 2019
Alcohol: 13.5%
Bottled: October 2019