


# Pinot Gris 2020

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

## COLOUR

Pale lemon with gold flecks.

## AROMA

Pleasantly expressive, with notes of blossom, Peckham pear, apple, nutmeg, stonefruit and honeysuckle.

## AGEING POTENTIAL

Enjoy with Vietnamese or Thai food, a classic roast pork with apple sauce or a Waldorf salad. At its best the first 5 years from harvest

## PALATE

Dry to taste with a weighty and textured palate, featuring positive phenolics, hints of gingery spice and a lovely creamy texture on the finish. This vintage showcases the lush pear and apple flavours that make Pinot Gris such a crowd pleaser, but with a rare refinement and elegant dryness worthy of our Palliser Estate label

## 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 2020
Alcohol: 13.5%
Bottled: October 2020