

Palliser Estate Pinot Gris 2021

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

COLOUR

Pale lemon with excellent clarity.

AROMA

The nose is both seamless and expressive; pear, apple and spice notes play quietly alongside a layer of honeysuckle and essential oils..

AGEING POTENTIAL

A perfect match for roast pork or most sweet and sour Chinese dishes, this is a versatile wine that can stand up to a little heat. Enjoy young or cellar for the medium term to let the richness fully express. Best now until 2029

PALATE

Off-dry to taste, this is an unctuous and textured style of Pinot Gris, showing an array of apricot, pear and apple flavours, with a kiss of baking spice for good measure. Textured and almost oily in the mouth, such is the weight and richness of the wine, this has a zippy acid line that refreshes the palate and keeps you coming back to the glass for more.

WINEMAKING

60% of the fruit from the Pencarrow Vineyard, 28% from our organic vineyard Om Santi and the balance from the Clouston Vineyard. The fruit is harvested and has 3 hours skin contact to aid in extraction of aromas and flavour. The grapes are gently pressed, tank fermented to 4g/litre of residual sugar adding weight. A portion is fermented in old french oak barrels adding complexity. The two portions are then blended and aged for a further 2 months on lees gaining texture before bottling

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: April 2021
Alcohol: 14.0%
Bottled: July 2021
Vegan friendly