

Palliser Estate Pinot Gris 2022

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

COLOUR

Pale lemon with a pinkish hue.

AROMA

An harmonious nose showing delicate floral notes of orchid and frangipani over top of nashi pear and red apple.

AGEING POTENTIAL

Perfect with Vietnamese or Thai cuisine, this will be at its best now and through 2027.

PALATE

Dry in style with a distinctly floral and lifted palate, the integration of apple and pear fruit flavours with the textural elements is a highlight. A sophisticated and dry style of Pinot Gris, with each sip revealing further complexity.

WINEMAKING

62% of the fruit from the Pencarrow Vineyard, 5% from our organic vineyard Om Santi and the balance from the Palliser 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 7g/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: March 2022
Alcohol: 13.0%
Bottled: July 2022
Vegan friendly