

Palliser Estate Pinot Gris 2024

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

COLOUR

Pale lemon, bright and clear.

AROMA

Musky, exotic and bursting with summer stone fruits, the nose shows quince, nashi pear, apple strudel, nutmeg and rose petal.

PALATE

Luscious, rich and gently off-dry in style, the palate is a spicy, silky, sensory overload. Bursting with cinnamon, nutmeg, apples and poached pears, the finish is long and layered.

AGEING POTENTIAL

Enjoy in its youth or cellar through 2030.

FOOD PAIRING

Pairs perfectly with Thai or Vietnamese cuisine, as well as heartier winter fare like roast pork with apple sauce

TECHNICAL DETAILS

Picking Date: March 2024
Bottled: July 2024 Alcohol: 14.0%
pH: 3.28
T.A: 5.5
R.S: 6.7 g/L
Vegan

WINEMAKER

Guy McMaster

VITICULTURE

69% of the fruit from the Pencarrow Vineyard, 12% from our organic vineyard Om Santi and the balance from the Woolshed Vineyard.

WINEMAKING

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 6.7g/litre of residual sugar adding weight. A 10% portion is fermented in old french oak barrels adding complexity. The two portions are then blended.

PALLISER ESTATE