

Palliser Estate Pinot Gris 2025

A rich, concentrated Pinot Gris with a fresh mouthfeel.

COLOUR

Pale lemon, with a pinkish hue.

AROMA

A complex perfume of apple blossom, nashi pear, nutmeg, star jasmine and orange zest.

PALATE

Dry and textured with crystalline purity, the palate overflows with spiced apples and pears, finishing long, clean and fresh with a refreshing acid line.

AGEING POTENTIAL

Enjoy in its youth or cellar through 2030.

FOOD PAIRING

Pair it with a pear, blue cheese and walnut salad, or with pork cutlets or Asian fusion foods.

TECHNICAL DETAILS

Picking Date: March 2025
Bottled: October 2025
Alcohol: 13.0%
pH: 3.33
T.A: 5.7
R.S: 3.5 g/L

WINEMAKER

Guy McMaster

VITICULTURE

44% of the fruit from our organic Om Santi Vineyard, 36% from Woolshed Vineyard and the remaining 20% from Pencarrow Vineyard.

WINEMAKING

The fruit was harvested and had 3 hours of skin contact to aid in the extraction of aroma and flavour. The three portions were gently pressed to separate stainless steel tanks. Fermentation was stopped at 3.5g/L of residual sugar to add some weight.

PALLISER ESTATE