

Pencarrow Pinot Gris 2020

A rich, soft and aromatic Pinot Gris.

COLOUR

Pale lemon with a pinkish hue.

AROMA

Beautifully expressive, showing white floral notes of blossom and rose petal, with exotic spice hints offset by ripe, red apple and pear.

AGEING POTENTIAL

Roast pork with crackling is beautiful, as are Asian fusion style dishes with bold sauces and spices. Best enjoyed in the flush of youth, between now and 2025.

PALATE

A dry style of Pinot Gris with just a kiss of fruit sweetness, seamless is the word here. Elegant and pretty, the orchard fruit is gently succulent with a delicately full finish, becoming slightly creamy and rounded as the wine warms. Harmonious and balanced even in its youth, this is a testament to another excellent season in Martinborough.

WINEMAKING

72% of the fruit from the Pencarrow Vineyard, 16% 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 5.8g/litre of residual sugar adding weight and texture. The wine is aged for a further 3 months on lees gaining complexity before bottling.

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: April 2020
Alcohol: 13.0%
Bottled: June 2020