

Pencarrow Pinot Gris 2021

A rich, soft and aromatic Pinot Gris.

COLOUR

Pale lemon with excellent clarity.

AROMA

Textbook Pinot Gris aromas of ripe red apple, nashi pear, nutmeg and honeysuckle.

AGEING POTENTIAL

Fully expressed and ready to enjoy on release, this will drink well through 2026. Try it with Japanese food, particularly fresh tuna and wasabi, or enjoy it with a classic roast pork smothered in apple sauce.

PALATE

Faintly off-dry, this is lush and spicy style of Pinot Gris, an explosion of fruit flavours giving way to nutmeg and honeysuckle complexity, finishing with a gentle creaminess on the back palate.

WINEMAKING

50% of the fruit from the Pencarrow Vineyard, 35% 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 and texture. The wine is aged for a further 3 months on lees gaining complexity before bottling.

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WINEMAKER

Guy McMaster

TECHNICAL DETAILS

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