











Reserve Pinot Gris 2023

Tasting Notes

Bright lemon, nashi pear and floral notes combine to create a delicious bouquet on the nose. The palate is dry with lovely fruit flavour and great texture. The wine finishes with clean freshness and a balanced acidity through the palate.

Vineyards and viticulture

The grapes for this wine were grown in the Waihopai Valley. Meticulous viticulture with a particular focus on moderate yields provided grapes with lovely weight and concentration. 2023 was a very good vintage with lots of sunshine and dry weather through harvest.

Winemaking

The grapes were picked when full of flavour and with a good balance of sugar and acidity. After gentle crushing, the juice was fermented in stainless steel tanks with selected, cultured yeasts and left on lees to enhance flavour and texture.

Alc 13.5%, pH 3.3, TA 5.2, RS 3.6 g/L, Vegan

Cellaring

Enjoy now or for the next three or so years.

Food Match

Spicy foods, especially Thai flavours and coconut-based curries, also pates and terrines, salmon, chicken and pork dishes.