



## Reserve Pinot Gris 2024

### Tasting Notes

Ripe pear, apple crumble, citrus and attractive floral notes provide a lovely nose. The flavour mirrors the wines aromatic characters while the palate has lovely texture with good weight and roundness while finishing dry.

### Vineyards and viticulture

The grapes for this wine came from our Waihopai Valley vineyards. The majority was machine picked and fermented in stainless steel while small portion (10%) was handpicked and fermented in old French barriques using naturally occurring wild yeast.

### 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, complexity and texture. The handpick portion was pressed to old French barriques and allowed to undergo spontaneous fermentation.

100% Pinot Gris, Alcohol 13.0%, pH 3.35, TA 4.8, RS 4.7 g/L, Vegan

### Cellaring

Enjoy now and over the next three to five years.

### Food Match

Spicy foods, especially Thai flavours and coconut-based curries, also pâtés and terrines, salmon, chicken and pork dishes. Very enjoyable also as a glass on its own.

