



Pinot Gris

Marlborough New Zealand 2024

Sustainably Grown | Vegan Friendly

Harvest & Winemaking notes:

The 2024 growing season was exceptional. A mild spring, a classic, typically dry Marlborough summer saw mild sunny days. These ideal conditions allowed the grapes to reach peak ripeness while preserving their characteristic freshness. As a result, the fruit was highly concentrated with distinctive flavours, and the wines produced are pure, with lifted aromatics, lively acidity, and great energy. To retain freshness and purity, the wine went through a long, cool fermentation in stainless steel tank. Winemaker: Sanna Stander

Tasting notes:

This Pinot Gris is delightfully dry and refreshing, with fragrant notes of fresh pear, mandarin, and white blossom. The juicy and fleshy palate is well-balanced by smoothness, a subtle hint of spice, and a delicate acidity that lingers in the finish.

This wine is a great accompaniment to a night filled with spicy Asian cuisine and good company.

Analysis:

SUB-REGION	Wairau Valley
SOIL TYPE	Alluvium
VARIETIES	Pinot Gris
PH	3.35
TA	6.2 g/I
RS	6.2 g/l
ALCOHOL	12.5 %



