



2017 Pinot Gris

The vivid nose captures peach, wild honey, pear and lime. A taste is tangy and direct, with flavours of green apple, lemon-lime and ginger

Picked from mature vines on the Malivoire Estate Vineyard on October 1st as grape sugars averaged 21.9° Brix. After crushing and destemming, the berries were held for a 24-hour cold soak in stainless steel, imparting a delicate coral hue to the juice. Cool fermentation and clarification followed, also in tank. the wine remained in tank to clarify, until bottled.

At the time of bottling in January 2018, alcohol was measured at 12.5%, residual sugar at 4 grams per litre, titratable acidity at 7.1 grams per litre and pH at 3.42.

Food Companions:

Serve near 8° C with fish and chips, fish chowder, or roasted or barbecued chicken.

Enjoy now through 2020.