

2015 Pinot Gris

Winemaker's Notes:

Aromas mingle freshly sliced nectarine, peach, ginger, lime and a wisp of grass.

The texture is smooth and agile, with flavourful grapefruit, green apple and pear, and a refreshing mineral trace on the finish.

Pinot Gris clusters were harvested from our Winery Estate vineyard as grape sugars reached 20.4° Brix. Cool fermentation, without malolactic fermentation, was completed in temperature-controlled stainless steel vessels.

At the time of bottling in February 2016, alcohol was measured at 12%, residual sugar at 0.26 grams per litre, titratable acidity at 6.2 grams per litre and pH at 3.12.

