

2021 Pinot Gris



Winemaker's Notes:

Charm and good cheer waft from the glass with notions of pear, citrus, candied ginger and honey. Pear and lime decorate the palate alongside baked apple trimmings that carry through the finish.

Picked by hand September 17th from the mature vines of the Malivoire Estate Vineyard, as grape sugars averaged 21.9 ° Brix.

One-third of the grapes were destemmed and crushed for a 48-hour cold soak before pressing; the larger share went directly to press in whole clusters. Cool primary fermentation followed in stainless steel and after five months to clarify, the finished wine was bottled in February 2022.

At the time of bottling alcohol was measured at 12%, residual sugar at 1 gram per litre, titratable acidity 7.5 grams per litre and pH at 3.26.

Dry: 1 g/L residual sugar

Vegan friendly.

Certified Sustainable.



Food Companions:

Serve near 8° C with Classic Masal Dosa, Dim Sum, Bánh mi, Belgian Style Frites or fish and chips .