



2021 SADDLEBACK PINOT GRIS



Season	The 2021 season began with a warm, dry spring in Central Otago. This combined with a cooler growing season resulted in smaller bunches and berries, with lovely purity and intensity of flavour. Warm, dry days in autumn provided lovely ripening and favourable harvest conditions.
Fruit source	Bendigo (79%), Pisa (11%) and Gibbston (10%) sub regions of Central Otago
Winemaking	Fermented in tank and aged on yeast lees for 3 months prior to blending and bottling.
Serving	8° ideal serving temperature
Cellaring	1 – 2 years
Food Suggestion	Seafood and pasta dishes
Analysis	pH: 3.45 TA: 5.40 RS: 4.5 g/L Brix: 23.2 – 24.5 Alc: 13.5

TASTING NOTE: Bright fresh aromatics of ripe pear and white florals fuse with fragrant lemon curd and a touch of spice. Citrus and apricot flavours combine on the palate.

STYLE: A cool climate Pinot Gris, dry in style with subtle flavours and fresh acidity.

SADDLEBACK

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