



Palliser Estate Pinot Gris 2023

A rich, concentrated off-dry Pinot Gris with a fresh mouthfeel.

COLOUR

Pale lemon with just a hint of rose gold.

AROMA

Aromas of Nashi pear, gala apple, honeysuckle and nutmeg.

AGEING POTENTIAL

The ideal match with Japanese and Thai food, this will also pair with salmon, pork belly and medium aged cheeses. Enjoy now or through 2028.

PALATE

Off dry with a hint of candied ginger and mandarin peel peeking through the lush orchard fruits. The palate is elegant and balanced through a gentle, spicy finish.

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: March 2023

Alcohol: 13.5%

Bottled: July 2023

WINEMAKING

33% of the fruit from the Pencarrow Vineyard, 33% from our organic vineyard Om Santi and the balance from the Palliser Vineyard.

The fruit is harvested and has 3 hours skin contact to aid in extraction of aromas and flavour. The grapes are gently pressed, tank fermented to 2.4g/litre of residual sugar adding weight.

A 10% portion is fermented in old French oak barrels adding complexity.

The two portions are then blended and aged for a further 2 months on lees, gaining texture before bottling.