



Pencarrow Pinot Gris 2023

A rich, soft and aromatic Pinot Gris.

COLOUR

Medium lemon with a pinkish hue.

AROMA

Vibrant and spicy with notes of red apple, pear, honey and almond.

AGEING POTENTIAL

Enjoy in the first five years from vintage, pairing it with cheeses like brie, Camembert or mozzarella, salmon sushi or classic Pacific Rim cuisine.

PALATE

Crisp and dry with a delicious savoury, saline complexity to go with the abundant orchard fruits. The finish is full and balanced with a silky texture.

WINEMAKING

A blend of 90% Gladstone fruit from the Borthwick vineyard and the balance from our Pencarrow vineyard in Martinboropough. 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 2.5 g/Litre of residual sugar adding weight and texture. The wine is aged for a further 3 months on lees gaining complexity before bottling.

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: March 2023
Alcohol: 13.0%
pH: 3.47
T.A. 7.2
Bottled: August 2023
