



#### CELLARING

4-6 years

#### PRODUCTION

2100 cases (12 x 750ml)

#### WINE SPECIFICATIONS

Acidity 6.7g/l

(0.67g/100ml)

pH: 3.56

Sugar: 6.8 g/l

ALC: 14.8%

(Please note that in order to provide our customers with wines in their best possible condition we have elected to seal all our bottles with screw cap closures.)



# BIRD WINES

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## 2023 STEVE BIRD MARLBOROUGH PINOT GRIS

*The Whanan Reserve*

#### TASTING NOTES

This is an exotic Pinot Gris with a beautiful pale straw colour. The bouquet has lovely layered perfumes of yellow stone fruits, pears, ripe peach, florals and spices. With the slightest hint of sweetness, it has rich spiced-pear and floral flavours that sit on a soft, textured palate. There is great weight and perfectly balanced acidity that makes this wine instantly accessible.

#### VINIFICATION

A period of skin contact after crushing is mandatory to achieve the weight and texture we desire. As a consequence of this approach we often see significant colour develop in the wine. Long cool fermentation conditions in stainless steel tanks have allowed the elusive fruit characters of this wine to come through. A short period of storage on primary fermentation solids contributes complexity and structure.

#### THE VINTAGE

Vintage 2023 presented us with near perfect growing conditions. The summer was warm with abundant sunshine to ripen the fruit easily and sufficient rain in the early part of the season to prevent any excessive vine stress. The crops were a little lighter than the previous season however the flavours were magnificent and fruit condition was immaculate.

#### FOOD MATCH

Pinot Gris is one of the few wines that works perfectly with a wide range of dishes. This elegant and stylish Pinot Gris will pair nicely with Asian flavours and will accommodate spices and herbs like chilli or coriander. It also works well with the more subtle flavours of roast chicken.