



## Palliser Estate Pinot Gris 2024

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

### COLOUR

Pale lemon, bright and clear.

### AROMA

Musky, exotic and bursting with summer stone fruit, the nose shows quince, nashi pear, apple strudel, nutmeg and rose petal.

### PALATE

Luscious, rich and gently off-dry in style, the palate is a spicy, silky, sensory overload. Bursting with cinnamon, nutmeg, apples and poached pears, the finish is long and layered.

### AGEING POTENTIAL

Enjoy in its youth or cellar through 2030.

### FOOD PAIRING

Pairs perfectly with Thai or Vietnamese cuisine, as well as heartier winter fare like roast pork with apple sauce

### TECHNICAL DETAILS

Picking Date: March 2024

Bottled: July 2024

Alcohol: 14.0%

pH: 3.28

T.A: 5.5

R.S: 6.7 g/L

Vegan

### WINEMAKER

Guy McMaster

### VITICULTURE

69% of the fruit from the Pencarrow Vineyard, 12% from our organic vineyard Om Santi and the balance from the Woolshed Vineyard.

### WINEMAKING

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 6.7g/litre of residual sugar adding weight. A 10% portion is fermented in old french oak barrels adding complexity. The two portions are then blended.



PALLISER ESTATE