

PINOT GRIS

Vibrant aromas of ripe pear, honeydew and a gentle floral background on the nose. Followed by great fruit sweetness on the palate. A rich and textured mouthfeel with a gentle spice finish.



Vintage	-	2024
Alcohol	-	12.5%
Variety	-	100% Pinot Gris
Residual Sugar	-	4.5 g/L

VITICULTURE

Two vineyards make up our Pinot Gris blend. Cooler aromatic and floral Esk Valley vineyard on our home winery site and the warmer more textural soils of Maraekakaho. Vines are tended to provide enough sunlight to fully ripen the Pinot Gris skins while retaining enough leaf cover to and provide shade to retain acidity and aromatics.

WINEMAKING

Fruit from both blocks were machine harvested and pressed to tank to settle. Clean juice is racked for a long cool fermentation in tank to maximise aromatics. After fermentation, wine was kept on lees for a short period to develop texture and palate weight before bottling.

Vegan Friendly.

Best Drinking	-	Drink Now till 2027
---------------	---	---------------------

Food Match	-	Whitefish or Charcuterie
------------	---	--------------------------

Linden Estate Winery

347 State Highway 5, Eskdale, Hawkes Bay.

P: (06) 836 6806 M: 027 635 8741 support@lindenestatewinery.co.nz