



## Palliser Estate The Griffin Méthode Traditionnelle 2022

This elegant wine is made in the traditional method from Chardonnay and Pinot Noir, and aged on yeast lees for over three years giving it a beautiful complexity.

### COLOUR

Pale lemon, with a delicate, persistent bead.

### AROMA

An exquisite nose of nectarine, citrus blossom, fennel, praline, sourdough and yellow-fleshed plums.

### PALATE

Crystalline and bracingly fresh, the palate is all nervous tension and intensely pure orchard fruit, delicately balanced by toast-bread lees complexity and a creamy mousse. Powerful, focused and luxurious, this is The Griffin in all its finery.

### AGEING POTENTIAL

Enjoy now or cellar for additional complexity through 2034+

### FOOD PAIRING

Great with sushi, canapés and caviar, and perfect with oysters natural.

### TECHNICAL DETAILS

Picking Date: February 2022  
Disgorged: September 2025  
Alcohol: 12.5%  
pH: 3.05  
Total Acidity: 9.4

### WINEMAKER

Guy McMaster

### WINEMAKING

The fruit is handpicked and lightly pressed with 5% fermented in old oak barrels and aged on primary lees for 8 months. It is then tiraged and left for 36 months on lees in bottle before being disgorged.

### VITICULTURE

Hand picked, 50:50 blend of Chardonnay and Pinot Noir from our Pinnacles and Woolshed Vineyards.



PALLISER ESTATE