

TASTING NOTES

TARRAS VINEYARDS

PINOT GRIS 2025 CENTRAL OTAGO



This standout 2025 vintage delivers a generous and mouth-filling experience. Bright lemon-green hue, leading into a fragrant bouquet of fruit and spice.

The palate is vibrant and expressive, layering flavours of peach, pear, and lychee over a spicy undertone, culminating in a seamless and harmonious off-dry finish.

VINEYARD SEASON

Spring frosts followed by a near perfect summer and autumn resulted in reduced crop levels with time to hang and hand harvest the fruit with beautifully intense flavour concentration.

WINEMAKING

The fruit was gently pressed and settled before racking into small batch stainless steel fermentation tanks. Cool fermentation temperatures maintained aromas and varietal character.

BLEND

100% Pinot Gris

ALCOHOL

13% alc

BEST DRINKING

Great now but will age well through until 2029. Acidity will integrate and a classic oily texture will develop with ginger, honeycomb and baked apple notes emerging.

SERVING TIPS

Lightly chill to around 10–12°C to bring out the aromas and texture.

FOOD MATCHES

Spicy Thai Green Curry & Pad Thai. Pork Belly with Apple Sauce. Scallops. Creamy low sugar dessert such as Poached Pears with Star Anise with mascarpone or crème fraîche

GOLD MEDAL

Aotearoa Regional Wine Awards November 2025

