

## 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

