

ant moore

a+

2024 MARLBOROUGH PINOT GRIS

COLOUR

Pale straw gold with a hint of green.

NOSE

Delicate floral notes of white blossom with subtle green apple, pear and citrus peel. A touch of chamomile and a mineral character.

PALATE

Crisp and refreshing acidity provides a lively mouthfeel. Green pear, lemon zest and grapefruit are complimented with a slight herbal undertone and a clean, dry finish.

WINEMAKING

Grapes were gently pressed and juice cold-settled for 48 hours before racking to tank. Fermented at 12–14°C with selected yeasts to enhance varietal character and texture. Post-ferment, the wine was fined, stabilised, and crossflow filtered before bottling.

ANALYSIS

Alc. 12.0%

pH. 3.40

TA. 5.54 g/L

G/F 4.73

CELLARING

Drink now through to December 2027.

Serve chilled.

