

Nockie's Palette Pinot Gris 2024

WAITAKI, NORTH OTAGO



WINEMAKING NOTES

Hand Picked. Whole bunch pressed with oxidative juice handling to ensure minimal juice finings. Cold settled for 48 hours before racking to old French oak barriques for fermentation with a neutral yeast strain. Low temperature fermentation to ensure detailed fruit aromatics with additional complexity and texture from extended lees contact. 6 months on full yeast lees before racking and a light filtration prior to bottling.

COLOUR

Bright yellow.

NOSE

This wine shows a distinct aromatic lift which is reflective of the cool climate and calcarious soils unique to the Waitaki area. Floral perfume with ripe pear and red apple are complemented by honeysuckle and subtle musk stick notes.

PALATE

The palate delivers texture and flavour in abundance with white clover honey, ripe apple and a hint of quince layered with subtle brown spice and rose petal. Long and flavoursome with fine acidity ensuring length and persistence.

FOOD PAIRING

Creamy poultry/pasta or Vietnamese food.



Peter Godwin 'Li River Pastoral' 2013

LABEL PAINTING

Peter Godwin's trip to Guilin, China in 2013 was the inspiration for this epic vista painting. The golden-yellow tones of the Li River dominate the motif. Throughout his journey, Godwin was captured by the powerful spices and rich aromas of the landscape. The subtle change in hues is prominent in Godwin's smooth palette. With similar notes of medium-bodied, dry aromas we think this painting is a fitting label to adorn Nockies Palette 2024 Pinot Gris.

WINEMAKER PJ Charteris

GRAPE VARIETY 100% Pinot Gris

REGION Waitaki, North Otago, NZ

BOTTLE SIZE 750ml

ALCOHOL 13.00%

PH 3.42

TOTAL ACIDITY 6.6g/l

RESIDUAL SUGAR 2.85g/l