

## Reserve Pinot Gris 2025



### Tasting Notes

This wine offers a range of aromas including citrus, pear, brioche and spice. Texture is key in great Pinot Gris, and this wine is fleshy and rounded yet balanced by a gently crisper finish. In terms of flavours, the palate is ripe with juicy citrus and nectarine characters. This is a deliciously pure expression of Pinot Gris, highlighting the variety's natural, ripe fruit characters together with some richness all balanced by a fresh acidity.

### Vineyards and viticulture

Ripened to perfection, the grapes were harvested from the Southern Valley Barnsley and Wiffen family vineyards. This sub-region is famed for producing intensely flavoured Pinot Gris.

The vines were crop thinned (to reduce fruit once it has formed) and colour thinned (removal of grapes that haven't changed colour after veraison). This reduces the overall number of grapes therefore developing more concentrated fruit characters and ensuring full and even ripening.

### Winemaking

Most of this blend was gently pressed and the juice run into stainless steel tanks. It was then inoculated with cultivated yeast chosen specifically to enhance the wine's aromatic profile. A small portion of pressings (5%) went straight to barrel and were fermented with wild yeast – that's the yeast that is naturally present on the grape skins. These were later blended back together to add a little more structure to the palate. Post fermentation, the wines were aged on lees (the sediment from the spent yeast cells) for several months to give additional flavour, weight and texture.

100% Pinot Gris, Alc 13.5%, RS 4.7g/l, TA 4.6, pH 3.25, Vegan

### Cellaring

Delicious now but will continue to reward for four or five years.

### Food Match

Easy to enjoy as a glass on its own, or to accompany seafood, creamy risottos and pasta dishes, fresh salmon, soft white cheeses and chicken.

