

# Moore & Moore

## 2025 MARLBOROUGH PINOT GRIS

### COLOUR

Pale straw.

### NOSE

Ripe pear, quince and baked apple with layers of citrus blossom, vanilla and toasted almond.

### PALATE

Pear and stonefruit marmalade. Honeyed nuts and delicate spice on the mid-palate with an elegant acidity to finish.

### WINEMAKING

Fruit was handpicked to preserve flavour concentration. Following whole bunch pressing, free run juice was settled and transferred to French oak barrels for a 'wild' ferment. Remaining juice was fermented in stainless steel before the wine was blended and matured in barrel prior to filtration.

### ANALYSIS

Alc. 12.5%

pH. 3.67

TA. 4.1 g/L

G/F 3.0 g/L

### CELLARING

Drink now through to October 2028.

Serve chilled.

