



Pencarrow Pinot Gris 2025

A crisp, luscious and vibrant Pinot Gris

COLOUR

Pale lemon with a pinkish hue.

AROMA

Pristine fruit purity, with vivid aromas of jackfruit, pear, apple, mango, rose petal and citrus blossom.

PALATE

Just off-dry in style, this is a summer fruit salad in a glass, the palate rich and textural with a smooth, refreshing finish.

AGING POTENTIAL

Enjoy now and through 2030.

FOOD PAIRING

Excellent with a Vietnamese pork salad or game birds like pheasant or duck, this goes with aged cheeses like Gruyere or Emmental.

TECHNICAL DETAILS

Picking Date: March 2025
Bottling Date: December 2025
Alcohol: 12.5%
pH: 3.25
T.A: 5.5
Residual Sugar: 5.5g/L
Vegan.

WINEMAKER

Guy McMaster.

VITICULTURE

A blend of 57% from our Organic Pencarrow Vineyard and the balance from the Woolshed Vineyard.

WINEMAKING

The fruit is harvested and has 3 hours skin contact to aid in extraction of aromas and flavour. The grapes are gently pressed, tank fermented to 5.5g/litre of residual sugar adding weight and texture. The wine is aged for a further 3 months on lees gaining complexity before bottling.



PALLISER ESTATE
