



The Pioneer Pinot Gris 2024

Tasting Notes

Off dry in style our 2024 Pioneer Pinot Gris shows lifted aromas of red apples, tinned pears and a little honeycomb. The palate is weighty and textural with flavours of pears, apple crumble and Anzac biscuits. There is a spicy element, and the palate has succulent weight and richness but finishes clean and fresh.

Vineyards and viticulture

The fruit for this wine came from just one pick from the Barnsley Block in the Waihōpai Valley. The vines were leaf-plucked and fruit-thinned several times to ensure the crop level was low, while the grapes were full of flavour and perfectly ripe.

Winemaking

The winemaking here was minimal. The grapes were hand-picked and gently pressed, one third into old French oak barriques for a long and slow fermentation (over six months) with wild yeasts and the rest was fermented in tank. Once we felt the wine had achieved the perfect balance of sweetness and acidity, the two components were blended, filtered and bottled.

100% Pinot Gris, Alc. 13.5%, pH 3.26 TA 4.7, RS 12.0g/L, Vegan, 3444 bottles made.

Cellaring

With age this wine will develop great depth and complexity. Cellar for five to ten years.

Food Match

A delicious pairing with flavoursome seafood, poultry, spicy foods, Moroccan and Middle Eastern dishes and many different cheese styles.

