



Lawson's Dry Hills Pinot Gris 2025

Tasting notes

This is an immediately appealing wine with lovely pear and stone fruit aromas accompanied by a touch of spice. The palate is just off dry and offers ripe, orchard fruit flavours with a lovely weight, rich texture and creamy finish.

Vineyards and viticulture

The grapes used to make this wine came from three different vineyards in quite different locations. The Barnsley block in the Waihōpai Valley, the Wiffen block just on the edge of the Blenheim township and the coastal block at our Chaytors Rd Vineyard, between Spring Creek and Rarangi beach. These vines were carefully nurtured to ensure moderate crop levels to produce intense flavours.

Winemaking

This blend was gently pressed and the juice run into stainless steel tanks. It was then inoculated with a cultured yeast chosen specifically to enhance the wine's aromatic profile. Post fermentation, the wines were aged on lees (the sediment from the spent yeast cells) for several months before being blended. This aging process gives added flavour, weight and texture.

100% Pinot Gris, Alc. 13%, RS 4.5g/l, TA 4.6, pH 3.45, Vegan

Cellaring

Two to three years

Food Match

Spicy foods such as Thai curries, coconut-based dishes, salmon, pâté, soft young cheeses, creamy pasta, roast pork or ideal just as a delicious glass of wine on its own.

