

Palliser Estate Pinot Gris 2026

A rich, concentrated Pinot Gris with a fresh mouthfeel.

COLOUR

Meudium lemon with a pinkish hue.

AROMA

Exotic aromas of huneysuckle, jackfruit, nashi pear and red apple, with a hint of nutmeg.

PALATE

Off-dry to taste, the wine has crystalline fruit combined with considerable weight, texture and richness. The bright acid spine is rearguard, cleaning up the palate in anticipation of the next sip. A generous and sophisticated style of Pinot Gris with a long, complex finish.

AGEING POTENTIAL

Enjoy a young or cellar through 2034.

FOOD PAIRING

Try it with a pear, blue cheese and walnut salad, or roast pork and apple sauce. Also a perfect match for Asian cuisine, from Japanese to Vietnamese.

TECHNICAL DETAILS

Picking Date: March 2026
Bottled: October 2026
Alcohol: 14.0%
pH: 3.41
T.A: 5.5
R.S: 2.1 g/L

WINEMAKER

Guy McMaster

VITICULTURE

36% of the fruit from the Pencarrow Vineyard, 25% from our organic Om Santi Vineyard, and the balance from the Woolshed Vineyard.

WINEMAKING

The fruit was harvested and had 3 hours of skin contact to aid in the extraction of aroma and flavour. The grapes are gently pressed, tank fermented to 2.1 g/L of residual to add to the weight of the finished wine.

PALLISER ESTATE