

PINOT GRIS, WAIPARA SPRINGS

Vintage

2018



The limestone soils found at Waipara Springs are ideally suited to quality grape production of Pinot Noir, Chardonnay, Riesling, and Pinot Gris.

TASTING NOTE

Hints of tropical fruit dominate the nose. On the palate there are notes of ginger and spice that complement the flavours of pear, pineapple and blood orange. The wine's acidity and finish is balanced with a slight residual sugar which gives focus to the palate, and length to the finish.

VINIFICATION DETAILS

Grapes were machine harvested, pressed and cold settled for 24 hours, then racked clear and fermented at cool temperatures for approximately 18 days. Left on full ferment lees for one month before being racked, blended and lightly fined before filtration and bottling.

TECHNICAL ANALYSIS

Alcohol

12.0

Residual sugar

12.4

Acidity

6.6

ATTRIBUTES



Origin

New Zealand



Variety

Pinot Gris/Pinot Grigio



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Fining Agent



Closure

Screw top



Region

Waipara Valley



Vegan

No