

HAWKES BAY

PINOT GRIS 2022

VINEYARD

The fruit for this wine was grown on free draining gravel river terraces formed by the Ngaruroro River. These inland sites at Maraekakaho and Mangatahi are blessed with warm days and cool night-time temperatures ideal for the production of high quality Pinot Gris. These vines now approaching 20 years of age are intensively managed in the pursuit of quality.

WINEMAKING

The grapes were harvested in the morning while temperatures were cool and processed as quickly and gently as possible to avoid colour and tannin pick up from the pink Pinot Gris berries. The juice was settled bright before fermentation and then post ferment the finished wine was left on its yeast lees with regular stirring until blending and bottling in August 2022.

WINEMAKER'S COMMENT

This is an elegant and delicious style of Pinot Gris with aromas and flavours of baked pear, honey, citrus and apricot. It is mouth-filling and complex, with a hint of residual sugar perfectly balancing the acidity. It finishes long and dry.

FOOD MATCHES:

Very versatile. Can be enjoyed on its own or with soft cheeses, pork, chicken and seafood dishes.

IDEAL DRINKING

2022 - 2025

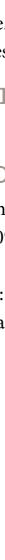
TECHNICAL DETAILS

Varieties: Pinot Gris Alcohol: 13.0%

pH: 3.55

Total Acidity: 6.1gL Residual Sugar: 6.4gL









Suitable for gluten free and plant based diets. Contains sulphites. www.eskvalley.co.nz