

Pinot Gris 2018

Winemakers: John Worontschak and Matthieu Elzinga

Tasting notes:

With fresh peach and almond notes on the nose, the palate is dry, full bodied and rich with stone fruits, honey and nuts. The finish is long and harmonious with a balanced acidity.

Food matches:

- Seafood
- Creamy pasta dishes

Composition:

100 % hand-picked Pinot Gris

Vineyard:

From 'The Garden' vineyard. 2018 saw excellent vineyard conditions, with Pinot Gris as the final variety picked at the end of October.

Winemaking:

Ripe grapes were lightly whole bunch pressed. 60% of the wine was barrel fermented, before 8 months' ageing in 2-5 year old French barriques. The wine underwent malolactic fermentation and weekly batonnage for the first 6 months.

Technical information:

12.5% vol 75cl

Residual Sugar <1g/l

