



HAWKES BAY PINOT GRIS 2017



VINEYARD DESCRIPTION

This wine is sourced from fruit grown in the Keltern Vineyard, inland at Maraekakaho on an old river terrace of the Ngaruroro River. With its gravel based soils, warm dry days and cool nights, this is an ideal site to grow premium Pinot Gris. The vineyard is spur pruned and intensively managed to provide ripe fruit from low yielding vines.

WINEMAKING

The grapes were picked in the morning while cool and pressed gently to avoid tannin and colour pick up. The juice was settled bright before being fermented in a mix of tanks and seasoned oak barriques. The finished wine was left on lees until blending and bottling in July 2017.

WINEMAKER'S COMMENT

This is a medium dry style of Pinot Gris, elegant and delicious with flavours of peach, citrus, honey and pear. Barrel fermentation in seasoned barriques has provided the blended wine with richness and complexity while the tank ferments have captured the classic aromatics and flavours of Hawkes Bay Pinot Gris.

FOOD MATCH

Enjoy with soft cheeses, pork and chicken or seafood dishes.

IDEAL DRINKING

Enjoy as a young wine or two to four years for a richer and more complex wine.

TECHNICAL DETAILS

Region: Hawkes Bay

Variety: Pinot Gris

Oak Use: 15% Barrel fermented in seasoned French oak

Alcohol: 13.0%

pH: 3.37

Total Acidity: 6.23g/L

Residual Sugar: 7.6g/L

Barcode:



May contain milk.
Contains sulphites. Suitable for gluten free diets.
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