

PINOT GRIS

HAWKE'S BAY 2024

VINTAGE OVERVIEW

Hawke's Bay experienced an exceptional harvest in 2024, although the yields were lower than normal. The fine weather was a welcome change after some challenging seasons. The hot and dry summer resulted in outstanding quality grapes at harvest, which was at the beginning of March.

KEY VINEYARDS

Our Pinot Gris comes from vineyards planted in the Ohiti, Korokipo and Crownthorpe sub-regions in Hawke's Bay, where the cooler, higher altitude climate and free draining alluvial soils of the Ngaruroro River are perfect for aromatic Pinot Gris.

WINEMAKING

Harvested in the early hours of the morning at the beginning of March, the grapes were pressed immediately upon arrival at the winery. Fermentation was carefully overseen by our winemaking team to retain the fruit flavours and enhance the aromatics.

TECHNICAL DATA

Alcohol: 13% pH: 3.61

Acidity: 5.85 g/L Residual Sugar: 4.7 g/L

TASTING NOTES

An elegant celebration of freshness and fruit to delight the senses, with alluring aromas of juicy stonefruit and a whisper of honeysuckle. White peach and pear flavours explode on the palate, perfectly balanced with a touch of minerality and a zesty citrus finish.

FOOD MATCH

The elegant flavours of this Pinot Gris pair perfectly with Asian inspired dishes - think salmon sushi, spicy fish curry or tempura vegetables.



