

Hāhā 2019 Hawke's Bay Pinot Gris



Variety

Pinot Gris

Colour

Pale golden yellow with light green hues

Aroma

Lifted floral aromas with juicy pear notes and a hint of honey and a touch of spice.

Palate

Off dry in style. Flavours of succulent lychee and peach, with a balanced acidity, creamy mouthfeel and a long lasting finish.

Analysis

Alcohol	13%
pH	3.62
Titratable Acidity	4.9 g/L
Residual Sugar	7.7 g/L

Vineyard

The grapes are picked from vineyards in the Hawke's Bay high country of New Zealand. The soils are ancient river beds with a mix of free draining stony soils and clay loams.

Winemaking

Harvested in late March, this wine was fermented in stainless steel tanks to preserve the aromatics. The lees was stirred for 6 weeks before fining to give the wine a creamy complexity .

Vintage

A warm and dry summer produced grapes with good acidity and great flavours.

Food Matching

This wine is delicious on its own or enjoy slightly chilled with spicy Asian cuisine.