



PINOT GRIS

HAWKE'S BAY
2025

VINTAGE OVERVIEW

The 2025 harvest in Hawke's Bay was one to remember. A warm, dry spring set the stage with excellent flowering and an early start to the growing season. While summer brought cooler conditions, the fruit developed beautifully, leading to one of the earliest harvests we've seen. The quality of the grapes has been outstanding - vibrant, balanced, and full of character.

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: 3.55

Acidity: 5.93 g/L

Residual Sugar: 3.4 g/L

TASTING NOTES

A vibrant and aromatic delight that will have your senses dancing. Bursting with grilled pineapple and nectarine notes, it's lifted by a hint of honeysuckle and a squeeze of zesty citrus. Crisp, bright, and beautifully balanced with just a touch of minerality, this is elegance made fun.

FOOD MATCH

The vibrant flavours of this Pinot Gris are a dream with crispy Asian pork belly, lifted by a fresh, zesty salad that keeps everything light and lively.

