



PINOT GRIS

HAWKE'S BAY
2026

VINTAGE OVERVIEW

The 2026 harvest in Hawke's Bay was one to remember, with our earliest harvest start on record. A consistently warm summer and dry weather in the lead up to harvest meant the fruit developed beautifully and was able to be picked at the optimum time. The quality of the grapes has been outstanding - vibrant, finely 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 that is naturally lower in residual sugar.

WINEMAKING

Harvested in the early hours of the morning at the end of February, 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: 3.64

Acidity: 5.6 g/L

Residual Sugar: 2.64 g/L

TASTING NOTES

This Pinot Gris is all about movement - honeysuckle and nectarine aromatics set the tone, before white peach and quince take over on a palate that's fresh, expressive and full of energy. A subtle mineral thread runs underneath, adding structure without weighing things down, while a bright citrus finish keeps every glass feeling light on its feet.

FOOD MATCH

The vibrant flavours of this Pinot Gris are made for the table. Try it alongside crispy Asian pork belly, lifted by a fresh, zesty salad that keeps everything light and lively. Alternatively, it goes brilliantly with a fragrant coconut-based Thai curry.

