

Grapes
Pinot Grigio

Region/Appellation
East Coast

Alcohol by volume
13.50%

Residual Sugar
5.8 g/l

pH
3.57

Total Acidity
5.6 g/l

Drinking Window
2024 - 2024

Tasting Guide

1	2	3	4	5	6	7	8
Dry							Sweet

Tasting note printed
28/03/2024

Private Bin Pinot Grigio 2021 6x75cl

Winemaker Notes

This Pinot Grigio has fresh and intense aromatics of pear, red apple and honeysuckle, leading to a rich and textured mouthfeel and a delicious off-dry finish.

Vineyard

This wine consists of a variety of parcels blended from different vineyard sites across several key regions. The warmer Gisborne region provides ripe fruit with soft acidity and the South Island provides freshness and aromatics

Winemaking

The fruit is gently pressed and the juice settled and clarified prior to cool fermentation in stainless steel tanks with selected aromatic yeast strains. A brief period of yeast lees ageing follows prior to blending and preparation for bottling.

Vintage

The 2021 season was long and dry across our key wine growing regions creating spectacular conditions to ripen Pinot Grigio.

Food match

Grilled and Roasted White Meats

Seafood, soft cheeses, salads & white meats

