

Grapes

98.4% Pinot Grigio
1.6% Sauvignon Blanc

Region/Appellation

East Coast

Alcohol by volume

13%

Residual Sugar

7 g/l

pH

3.35

Total Acidity

6.7 g/l

Drinking Window

2025 - 2026

Tasting Guide



Tasting note printed

15/09/2025

Private Bin Pinot Grigio 2023 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

Despite early season weather concerns, Marlborough has had a superb vintage across all varieties with superb quality and yields being above the long-term average. The fruit remained clean with vibrant flavours and the resulting wines are looking outstanding. With high soil moisture levels leading into the season from heavy winter rain events, the vines got off to a good start with strong canopy growth setting up a strong 'solar panel' to ripen the crop. Temperatures hovered just over the long-term average; cool enough to extend the growing season and develop great depth of flavour and bright natural acidity in the fruit. With more elongated, looser grape bunches, there was very little berry squeeze, which coupled with dry weather from veraison through to harvest, resulted in low disease pressure.

Food match

Seafood, soft cheeses, salads & white meats

