



Grapes
100% Pinot Grigio

Region/Appellation
Marlborough

Alcohol by volume
13%

Residual Sugar
6.9 g/l

pH
3.41

Total Acidity
6.2 g/l

Tasting Guide



Tasting note printed
06/10/2025

Private Bin Pinot Grigio 2024 6x75cl

Winemaker Notes

This Pinot Gris has enticing aromas of ripe pear and fresh blossoms with hints of baking spice. The palate is rich and moreish with delicately balanced acidity leading to a delicious off-dry finish.

Vineyard

The wine is blended from vineyards throughout Marlborough.

Winemaking

The grapes are gently pressed, the juice is 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

Low rainfall over winter and cooler weather at flowering resulted in a reduced crop yield for the 2024 harvest. The growing season progressed with Marlborough's classic dry conditions, warm days and cool nights. The idyllic weather and low crops produced pristine grapes with concentrated flavours and fresh acidity.

Food match

Seafood, soft cheeses, salads & white meats

