



PINOT GRIS 2025

[ANALYSIS]

Alcohol | 12.6% alc/vol

Residual Sugar | 2.0 g/l

pH | 3.18

Closure | Stelvin

Acid | 6.4 g/l

Estate Bottled

[VINIFICATION]

A traditional style of Pinot Gris style, sustainably grown fruit was hand picked over two-weeks from our Charleston and Oakbank vineyards. The fruit was chilled prior to fermentation, with a large portion wild-fermented in large format French oak barrels. Extended maturation on lees prior to bottling builds further complexity and texture.

[TASTING NOTES]

Aromas of Corella pear, rosewater and ginger lead to a textural wine, displaying flavours of white nectarine and quince, with a lovely subtle nutty complexity.