



TASTING NOTES

Apricot, Lychee, floral and spice aromas.
Soft, juicy, dry style with apricot, peach and spices that linger in the finish.

WINE MAKING NOTES

The grapes were processed rapidly after harvest to minimise skin contact. The juice was cold-fermented in stainless steel tanks with selected yeasts.

MATCHING DISHES



Asian Cuisines



Fresh Seafood



Soft, ripened
cheese

ANALYSIS

Alcohol	13%
T.A	6.1 g/l
P.H	3.32
R.S	1.8 g/l

APPELATION Marlborough
SOIL Alluvial and Loess
GRAPES Pinot Gris
VINEYARDS Awatere and Wairau valleys.

