

2017

PINOT GRIS

COLOUR

Light Blonde

TASTE PROFILE

Yellow Stone Fruit | Subtle Florals | Honeysuckle

TASTING NOTES

Aromas of savoury yellow stone fruit, florals, honey and nashi pear. The palate is light bodied and dryish to taste with flavours of yellow stone fruit, subtle florals and honeysuckle. A dryish pinot gris with a rich palate.

WINEMAKER'S NOTES

The Greenstone Point 2017 Pinot Gris was harvested from our Pilgrim, Terraces, Georges Road and Stirling vineyards in the Waipara Valley, North Canterbury.

The fruit was harvested mid April in excellent condition. A number of treatments on the fruit followed - whole bunch fermentation, extended skin contact, indigenous fermentation and barrel fermentation. The wines were then blended together prior to bottling.

GREENSTONE
POINT



Food Matching

Best enjoyed with lightly spiced asain dishes.

TECHNICAL ANALYSIS

3.47 pH

13% Alcohol

6.0 g/l Total Acid

5.0 g/l Residual Sugar