



TASTING NOTE

WINEMAKER COMMENTS

Unseasonal weather through October into January provided abundant yields across the region. The beauty of where our Pinot Gris site is planted and the spur pruning delivers consistently low yields and extraction, but with maximum flavour. Fruit thinning was still carried out to give fruit the best chance to ripen without disease pressure. This Pinot Gris was harvested on the 26th of March from our estate vineyard, Sound of White, by machine in the early hours of the morning.

The colour gives flashes of rose-gold and the aromatics have restrained intensity with berry fruits, white nougat and pear drops. A subtle vanilla pod note gives hints to the use of seasoned oak. The palate is juicy and light initially, then fills with plush, ripe fruit that carries through to a balanced finish.

Matt Ward

GEOGRAPHICAL INDICATION

Marlborough, New Zealand - certified with Sustainable Winegrowers New Zealand.

VINEYARDS

The fruit is sourced solely from our estate vineyard, Sound of White in the Waihopai Valley. Our 3.74ha block of Pinot Gris is planted on the clays at the rear of the property, beneath the Waihopai range. The vines are spur pruned and consistently low yielding, providing ripeness and concentration.

WINEMAKING

The aim with the winemaking on Pinot Gris is to create freshness, richness and complexity, while being deliciously moreish. This is achieved by a small portion fermenting with 'wild' yeast in older 500 L French oak barrels (10% in 2025) for complexity and the balance being fermented in stainless steel tanks with a select yeast for varietal expression. The fermentation is stopped with a small amount of residual sugar but still gives the perception of being dry.

The individual components matured on lees in tank and barrel for 10 months to create a Pinot Gris with freshness and complexity, before blending and bottling in December 2025. This wine was made without the use of animal products and is vegan and carnivore friendly.

ANALYSIS

Alcohol	13.5%
pH	3.55
Acid	5.5g/L
Sugar	5.6g/L

CELLARING POTENTIAL

Enjoy over the next 3+ years when cellared correctly.

FOOD MATCH

Pinot Gris pairs well with spicy dishes like Chinese, Indian and Mexican with its fruit sweetness, body and spicy aromas. It can also pair well with washed-rind cheeses, lighter chicken dishes and even desserts like apple pie and nutty cakes.