



## Estate Pinot Gris 2019

The Pinot Gris produced under the Ash Ridge label has the goal to create a Pinot Gris with real texture. A wine that is worthy of ageing, something a little different from most of the Pinot Gris in New Zealand. We look to Alsace for inspiration on this complex, textured style of Pinot Gris.

**Fruit:**

100% Pinot Gris

**Winemaking:**

The Pinot Gris was picked from two vineyards from around Hawkes Bay. Each batch was split in two, based on a press cut. Made up of five batches, comprising of 80% barrel fermented and 20% tank fermented. The barrel portion was allowed to complete primary fermentation in barrel and a portion also underwent secondary malolactic fermentation. The tank portion was fermented at a cool temperature to ensure fruitiness, and was left with some residual sugar (RS). Both batches sat on their lees for four months to give texture and body to the wine. After the blending, this wine has 6g/L RS.

**Alcohol:** 12%

**pH:** 3.45

**Sensory Evaluation:**

**Colour:** Golden straw

**Aroma:** Perfume, florals and spicy poached nashi pear

**Palate:** classical pear and white fleshy peach with some oak and creamy malo characters to add complexity and toasty notes.

**Food Matches:** This wine is equally at home with Asian cuisine as it is taken on a picnic with simple fresh clean flavours



Distributed by Hop and Vine