



Pencarrow Pinot Gris 2024

A crisp, luscious and vibrant Pinot Gris

COLOUR

Pale lemon, clear.

AROMA

Fresh, vibrant and exotic, the nose is bursting with honeysuckle, poached pear, nutmeg and apple.

PALATE

Just off-dry to taste, the palate is luscious and mouth-filling, with floral and baking spice notes adding complexity to the generous suffusion of apple and pear flavours. Crisp, cleansing acidity drives a long, balanced finish. A luscious and exotic take on Pinot Gris in an off-dry style.

AGING POTENTIAL

Enjoy young between 2024-2030.

FOOD PAIRING

This pairs perfectly with rich fish recipes including poached salmon and Gravlax, Thai Green curried and smoky chicken pasta.

TECHNICAL DETAILS

Picking Date: March 2024
Bottling Date: July 2024
Alcohol: 14.0%
pH: 3.28
T.A: 5.6
Residual sugar: 5.7 g/L
Vegan.

WINEMAKER

Guy McMaster.

VITICULTURE

A blend of 57% Woolshed Vineyard fruit and the balance from our organic Om Santi Vineyard.

WINEMAKING

The fruit is harvested and has 3 hours skin contact to aid in extraction of aromas and flavour. The grapes are gently pressed, tank fermented to 5.7g/litre of residual sugar adding weight and texture. The wine is aged for a further 3 months on lees gaining complexity before bottling.



PALLISER ESTATE
