
Palliser Estate The Griffin Méthode Traditionnelle 2021



This elegant wine is made in the traditional method from Chardonnay and Pinot Noir, and aged on yeast lees for over three years giving it a beautiful yeasty complexity.

COLOUR

Pale lemon, with a fine, persistent bead.

AROMA

The complex and intensely fresh nose offers aromas of freshly baked sourdough, nectarine flesh, crisp apple, Mirabelle plum, lemon tart and a whiff of strawberry shortcake.

PALATE

A gorgeous creamy mousse delivers an explosion of crisp apple and berry flavours as well as a stylish umami character. A bed of elegant tannins and lip-smacking acidity provide balance and refinement to offset the sheer opulence before a long, toasty, savoury finish. A refined "vintage" style of sparkling wine aimed at both the table and the collector's cellar, The Griffin 2021 is a serious wine for frivolous occasions.

AGEING POTENTIAL

Enjoy on a special occasion between now and 2036.

FOOD PAIRING

The umami (salty, savoury) character of The Griffin calls out for fresh kingfish and tuna sashimi served with wasabi, soy and fresh ginger, but it will be equally at home with anything from the ocean.

TECHNICAL DETAILS

Picking Date: February 2021
Disgorged: September 2024
Alcohol: 12.5%
pH: 3.04
T.A: 10.8

WINEMAKER

Guy McMaster

WINEMAKING

The fruit is handpicked and lightly pressed. 5% is fermented in old oak barrels and aged on primary lees for 7 months. It is then tiraged and left for 36 months on lees in bottle.

VITICULTURE

Hand picked, 50:50 blend of Chardonnay and Pinot Noir from our Pinnacles and Woolshed Vineyards.



PALLISER ESTATE
