

# huia

Alc: 13% | TA: 6g/l | pH: 3.31 | RS: 2.82g/l

63% Pinot Gris | 25% Viognier | 12% Riesling  
0.03% Sauvignon Blanc

Tangle 2024

## Vineyard / Vintage

Early season poor flowering resulted in loose grape bunches which helped minimize disease risk. Drought-like conditions during summer and the lead up to harvest resulted in a smaller yield with spectacular fruit quality. Our grapes were sourced from well-established vines located in the Omaka and Waihopai Valleys.

## Winemaking

The fruit was handpicked and destemmed before being gently pressed and cold settled. The Pinot Gris was then racked into stainless steel and fermented using organic yeast. While the Viognier and Riesling were racked into neutral puncheons and barriques then fermented with Sauvignon Blanc pied de cuve and wild yeasts.

## Senses

Sight: Pale lemon.

Smell: Pear. Shortbread. Melon. Honeysuckle. Allspice. Pineapple. Crème anglaise. Hints of citrus.

Taste: Lemon curd. Golden grapefruit. Nectarine. Short crust pastry. Orange marmalade. Cardamom. Racey acidity. Lightly textural.



Suitable for vegans.

