

THE NEST



SERVING TEMPERATURE:	Best served 8-12°C
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	12.5 %Vol
TA:	5.4g/L
RS:	4.2g/L
PH:	3.4
PACKAGING:	6x750mL bottles screw cap closure
	Suitable for Vegans



SWNZ Certified
New Zealand Sustainable Winegrowing



Lake Chalice 2023 Vintage

Pinot Gris

The Nest 2023 is a fresh, clean and bright Pinot Gris that savours crisp and full on the taste buds.

It's like a picnic on a spring day. Can you smell the hint of new blossoms in the air? The fresh scent of ripe peach and passionfruit comes from within our hamper.

The taste is like biting down on a just-picked pear, with a touch of spice that's beautifully clean. Let's sit here a while, enjoy the afternoon sun and stare out at the new blossoms in the long grass. We could have a glass of this Pinot Gris. It's the perfect day for it.

Region: Marlborough

Style: Off Dry

Vineyard: The fruit for this wine is sourced and blended from specifically selected Marlborough vineyards.

Vinification: Cool fermented in stainless steel tanks with a partial malolactic fermentation.

Appearance: Pale straw

Bouquet: Intense and fruity aromas of melon, peach and passionfruit.

Palate: A bright and generous palate showing layers of tropical fruits with a rich and enticing mid-palate.

Cellaring: Enjoy now and over the next 3 years. If you read the back label you might be able to last 2 minutes before opening it.

