

THE FALCON

SERVING TEMPERATURE: Best served 8-12°C

WINEMAKER: Chloe Gabrielsen

ALC (ABV): 13.0%Vol

TA: 6.1g/L

RS: 4.09g/L

PH: 3.39

PACKAGING: 6x750mL bottles screw cap closure

Suitable for vegetarians and vegans



Lake Chalice 2023 Vintage

Pinot Gris

Are you up for a little culinary adventure to this Danish bakery I know?

As we open the door and go inside your first breath is a blend of Burnt orange, mandarin peels, and spices. Hold that thought. That's the beautiful aroma of this Pinot Gris.

Now let's indulge in one of those vibrant summer stone fruit pastries in the cabinet. The first bite, surprisingly, isn't sweet. Instead, it's simple and clean, a delicate balance of acidity with a cream-like texture in the mouth. It's full of fresh-cut peaches, oranges, a little spice and with a slight sweetness to finish. You can't help but take another bite just to make sure you got it all. Maybe one more. Do you feel like kissing the baker?

That's what you can expect from this easy-to-drink, Marlborough Pinot Gris.

Region: Marlborough

Style: Off dry

Vineyard: The majority of fruit is harvested from the mature vines of our Talon block located in the famously fertile area of Dillon's Point known to produce outstanding Sauvignon Blanc.

Vinification: Pressed immediately following harvest to minimise skin contact and retain freshness, then cool-fermented at 14+ degrees to maintain rich aromatics. This Pinot Gris sat on lees for 2-3 months post fermentation to further develop in flavour.

Appearance: Pale lemon.

Bouquet: Pure and delicate aromas of fresh pear with a hint of spice.

Palate: Elegant with fresh white pear, delicate pastry and tasty savoury notes. The palate is textural and well structured.

Cellaring: Enjoy now and over the next 3 years. If it makes it past the time it takes to chill we'd be impressed.

