

DUCK HUNTER Pinot Gris 2020



Category: WINE

Style: WHITE WINE

Variety: PINOT GRIS

Region: MARLBOROUGH

Vintage: 2020

Volume: 750ml

Vineyard: 100% Awatere Valley grapes, from the Dashwood sub

region in Marlborough.

Vinification: When the flavour spectrum enters the desired range the

grapes are machine harvested . Grapes are pressed and the juice gel floated and inoculated at the winery. Cool fermented using an aromatic yeast. Once the wine is deemed in balance the ferment is stopped, the wine is then cold stabilised filtered and bottled. Very similar process as used for our Sauvignon Blanc but with higher ph and lower acidity the wine seems sweeter and less

aggressive.

Appearance: Palest gold with hints of green

Bouquet: Aromatics of pear and honeysuckle.

Palate: Pear flavours abound, hints of spice and honey. Fruit

flavours will develop with time in the bottle. Natural sugars produce this off-dry vibrant style, very smooth and easy to drink, finishes well with subtle cleansing acidity

Cellaring: 2-3 years

Technical Analysis:

Alcohol: 13.00% Residual Sugar: 4g/L

Packaging: 1 x 750ml Hancocks Product: 15936