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| Category: | WINE |
| Style: | WHITE WINE |
| Variety: | PINOT GRIS |
| Region: | SOUTH ISLAND |
| Vintage: | NV |
| Volume: | 750ml |
| Vineyard: | Select vineyards in the South Island. |
| Vinification: | Once harvested, the grapes were gently pressed and settled in tank. Warm fermentation was started with selected yeast strains. The wine was left to mature on full lees for 3 months. Once blended the wine was fined using natural methods. |
| Appearance: | Pale gold |
| Bouquet: | Luscious notes of freshly cut pear, honeydew melon and spicy baked apples. |
| Palate: | Juicy inviting and exotic. The spicy notes open the front palate. These primary fruit flavours lead to the perfect blend of soft lingering acidity and gentle sweetness on the finish. |

Technical Analysis:

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| Alcohol: | 14.00% | pH: | 3.55 |
| Residual Sugar: | 5.3 | Packaging: | 6 x 750ml |
| Titrateable Acidity: | 5.72 | Hancocks Product: | 19363 |