



curious kiwi

pinot gris 2014

Viticulture

Blended from our select, premium vineyard sites spread across Marlborough and Nelson.

Winemaking

Slow fermented at low temperature with specific yeast strains specifically selected to enhance the full aromatic and textural expression of Pinot Gris.

Analysis

Alcohol	13.0%
PH:	3.42
Titrateable Acidity:	6.9 g/L
Residual Sugar :	5.2 g/L

Colour

Pale straw with a hint of gold.

Aroma

Bursting with aromas of ripe summer stone fruits such as peach and nectarine, neatly complemented by rose petal florals and exotic ginger spice.

Palate

Soft and round with classic quince and persimmon flavours. Notes of cinnamon and star anise add to the impression of a spice infused, poached pear, whilst fine, ripe acidity ensures this wine finishes fresh and clean.

Food Matching

An extremely versatile wine when matched with food. Curious Kiwi Pinot Gris would match well with most sweet, white meats such as crab, pork or shrimp.

