

**GRAPE VARIETIES**

100% PINOT GRIS

**PRODUCTION**

140 CASES

**BOTTLED**

MARCH 28, 2019

**ALC % VOLUME** 13.3%

**PH** 3.35

**TA G/L** 6.65

**RS G/L** 2.1

SKU 83562

**2018 PINOT GRIS RESERVE**

Concentrated aromas of peach, pear, white blossom and vanilla bean lead to a richly textured and creamy palate. Flavours of stone fruit and melon complement the round mouth feel and linger on the finish. 100% estate grown fruit. Barrel fermented in 6 select neutral barrels with lees stirring and aged on lees for 5 months. Exclusively from the oldest block on the property, free-run juice.

**FOOD PAIRINGS**

Pan-seared scallops, creamy risotto or pasta dishes.

**VITICULTURE**

Pinot Gris exclusively from our oldest block on the Allendale property was cropped to 2.5 tons/acre.

**WINEMAKING**

Harvested on September 24, 2018, only the free-run juice was fermented in neutral French oak barrels. Lees stirring was performed throughout the fermentation and altogether the wine was aged on lees for 5 months in barrel before blending and bottling.