ONE OFF

ORGANIC PINOT GRIS

HAWKE'S BAY 2017

Pinot Gris is an exercise in transparency. White paint on a white canvas, all imperfections framed up and on full display, nowhere to run, and certainly nowhere to hide. That's what makes such a simple wine such a complicated proposition and fertile ground for new thinking.

BioGro certified, organically grown grapes, handpicked fruit and homespun cardigans at dawn in the winery. Not bottled on a full moon, but we did think about it. Maybe next year.

VINEYARD

Our Pinot Gris is planted at our vineyard in Maraekakaho on an old river terrace. The vines for this wine have been organically managed since 2014 with the idea we're creating a window on what makes this block special. The 2017 harvest was short and sharp and we managed to time the picking of the Pinot Gris to when we thought it was perfect.

WINERY

The grapes were gently pressed and the juice was run to tank for cool settling before ferment. The ferment was pedestrian to retain fruit intensity and freshness. The wine was aged on lees for a few months after ferment to add texture and richness before a bottling timed for the beginning of Spring.

TASTE

Pear, lychee and quince, muddled with loquat, almond and nectarine. An attractive textured palate with a balanced, dry finish that suits drinking chilled on it's own or served alongside pretty much anything...although I'd probably draw the line at beef or venison.

Alcohol: 12.0% Standard Drinks: 7.1 standard drinks Allergens: Contains Sulphites.



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