



THE CRATER RIM



WAIPARA PINOT GRIS 2015

VINEYARD

The fruit from this wine was sourced from a single Waipara Valley vineyard. The fruit is left on the vine to ripen until the berries start to lose moisture and shrivel, concentrating the flavours and producing a rich style of Pinot Gris.

SOIL TYPE

Alluvial gravels

WINEMAKING

The fruit was hand-picked and meticulously hand sorted. The juice was fermented warm by indigenous yeasts in aged French oak barriques. It was bottled without fining.

TASTING NOTES

A delicious Pinot Gris, the inviting bouquet shows mango, yellow kiwifruit, grilled peach and spice aromas, followed by a superbly fruited palate that is mouth-filling and succulent. This wine is creamy, moreish and comforting, delivering loads of tasty flavours, backed by subtle sweetness. Hugely appealing. Sam Kim 2017, Wine Orbit

