

GREYROCK



GREYROCK PINOT GRIS 2012

Region	Hawke's Bay
Varieties	Pinot Gris
Alcohol:	12%
pH:	3.18
TA:	6.6g/L
Residual Sugar:	3.9g/L
Bottle Barcode:	9421003813502
Case Barcode:	9421003813526 (12 bottle case)

Vineyards

Pinot Gris is sourced from Greyrock's Hawke's Bay vineyards with a range of soil types including gravels, silt and clay loam. The different characteristics of these sites provide depth and complexity of flavour in the wines.

Winemaking Notes

Harvested at optimum ripeness and cool fermented in stainless steel tanks to retain the aromatic fruit. A period of post-ferment lees contact has added texture to the palate and a small proportion was also barrel fermented for added complexity.

Tasting Notes

The Greyrock Pinot Gris has classic aromatic peach flavours along with beautifully balanced acidity and a long finish. It is just off-dry and well suited to seafood, white meats and Asian food styles. Drink it young or cellar for 3-4 years. Recommended serving temperature 8-10°C.

Food Match

Seafood and Asian cuisine, or drink as an aperitif with friends.

Awards

Bronze Medal - New Zealand International Wine Show, 2012

Greyrock Philosophy

The Greyrock range is based on rich, soft and approachable hand-crafted wines. They are made for early enjoyment, but may be cellared with confidence.



GREYROCK
HAWKE'S BAY
PINOT GRIS



750mL

WINE OF NEW ZEALAND

GREYROCK

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