



Kumeu River Village Pinot Gris 2019

Made by Master of Wine Michael Brajkovich from sustainably grown Pinot Gris grapes that are hand-harvested and sorted in our Kumeu Vineyards then gently whole-bunch pressed. Fermented using local wild yeast with extended maturation on the yeast lees.

The aromas have typical peach and stone fruit notes tinged with the floral perfume that we have come to expect from Pinot Gris. The wine is lively, complex and lingers on the palate. Pinot Gris is a variety that goes particularly well with food, including quite intensely flavoured dishes. It is also one of the few wine styles that can handle the spiciness of chilli.

Hand harvested Indigenous yeast fermentation Alc 13.5% Acid 4.4 g/L Residual Sugar 2.6 g/L.