



TABLELANDS PINOT GRIS 2015

HAWKE'S BAY

Type of wine: White

Varietal composition: 100%

Pinot Gris

Alcohol content: 11.5% vol.

TA: 6.7 g/L

pH: 3.39

RS: 6.5 g/l

Winemaking: De-stemmed and machine harvested, pressed, racked and inoculated, steady cold fermentation at 11-14 degrees.

Two months lees contact. Stainless steel fermented and crafted to retain the delicate fruit aromatics of the variety. This wine has been made with minimum handling and a focus on balance, purity and length of flavour.

Winemaker: Nigel Davies

Farming practices: Sustainable

Soils: Gravels, silt and clay loam

Ideal serving temperature: 45°F/7°C



tablelands

From a single vineyard located in Hawke's Bay's growing region, Tablelands Pinot Gris exhibits wonderful aromas of stone fruit, spiced pear and citrus fruits. These flavors continue palate. Smooth texture and a long clean finish.

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