

BEACH HOUSE PINOT GRIS 2016

Vineyard:	Apatu Farms
Area:	Ohiti Road
Alcohol:	12.5%
PH:	3.60
Total Acidity:	6.1 g/L
Residual Sugar:	6.0 g/L

The Apatu Farm Pinot Gris is an old French clone (Entav-Intra 457) where the bunches are made up of normal sized berries as well as very small berries (hen and chicken). This effect gives a much more intense flavoured wine

This Pinot Gris was harvested on the 23rd of March in very good condition. The juice was left to macerate on skins for a few hours before being gently pressed to stainless steel tanks for fermentation.

On the nose this wine displays an array of fruit flavours including pear, white peach, fig and lychee with a hint of ginger. On the palate the wine is rich and flavoursome with a refreshing lively finish. We normally leave between 5 and 10 grams per litre of residual sugar in our Pinot Gris as we believe this gives a seamlessness and drinkability which drier or sweeter Pinot Gris wines tend to lack.

Full of flavour and perfectly balanced, our 2016 Beach House Pinot Gris is a fine example of Hawke's Bay Pinot Gris at its best.



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