

BEACH HOUSE

PINOT GRIS

2018

Vineyard:	Kiwiesque Vineyard
Area:	Esk Valley
Alcohol:	12.5%
PH:	3.54
Total Acidity:	5.8 g/L
Residual Sugar:	4.0 g/L

The 2018 Beach House Pinot Gris was hand-picked on the 26th of March and gently whole bunch pressed into tank and chilled. The following day the clean juice was pumped into both seasoned barrels and a stainless tank. We let the barrels undergo a wild ferment while the stainless steel portion we fermented using special yeast made to enhance the varietal character of the resulting wine. It was fermented at exactly 14 degrees Celsius throughout, in an attempt to retain all the subtle aromatics present in the juice.

This is a very pleasant and delicate Pinot Gris displaying interesting fruit characters such as pear, feijoa, fig and melon. There is also a distinct beeswax character present on both the nose and the palate. A touch of residual sugar imparts a lovely balance to this seamless wine. We are very proud of this little number and can envisage many an afternoon sipping happily reclined on the beach overlooking the sea. What more could you ask for?

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