te Pā

Pinot Gris

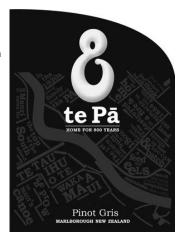
This is a single vineyard Pinot Gris from the Reynolds block in Redwood Hills. 55% of the wine ferments in temperature-controlled fermentation in stainless steel tanks and the rest ferments and ages in barrel. A strand of Alsatian yeast culture is utilized for the fermentation. The wine ages for four months before it is bottled.

Grape varieties Pinot Gris

Altitude 120m ASL

Soil Loess, clay and stony loam

Alcohol 13%



Tasting notes

Classic Pinot Gris notes of white pear, nectarine and subtle jasmine flowers show a wine of true distinction and class. The palate exudes purity and poise, with rich flavors of white peach and creamy nougat.



www.banvillewine.com

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Wine Merchants

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E Pinot Gris MARLEOROUGH NEW ZEALAND

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