

Lake Chalice Wines 'The Falcon' Pinot Gris 2018

VARIETY:	100% Pinot Gris
REGION:	Southern Omaka and Waihopai Valleys, Marlborough
STYLE:	Dry
VINTAGE:	2018
VINEYARD:	The majority of fruit for this wine was harvested from the clay rich soils of Marlborough's southern Waihopai valley
VINIFICATION:	All fruit was crushed and pressed immediately after harvest before undergoing cool fermentation for a fresh vibrancy and developed aromatics.
APPEARANCE:	Clear pale straw
BOUQUET:	Rockmelon and stewed green apples
PALATE:	Fresh orchard apples and pears with a warm orange note and soft lemon blossom finished against a balanced acidity
CELLARING:	Enjoy now and over the next 3 years
SERVING TEMPERATURE:	Best served 8-12°C

CERTIFICATION:



SWNZ Certified, 2018
New Zealand Sustainable Winegrowing

ACCOLADES:



EST 1989

LAKE CHALICE
MARLBOROUGH

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TECHNICAL ANALYSIS

Harvested:	Between 7th – 28th April 2018
Bottled:	February, 2019
Winemaker:	Chloe Gabrielsen

Brix at Harvest:	Average 18.7
Alc:	12.5%
RS:	3.7g/L
TA:	6.4g/L
PH:	3.38

Packaging:

6 X 750ML
BOTTLES

SCREWCAP CLOSURE

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