

The Falcon

SERVING TEMPERATURE: Best served 8-12°C

WINEMAKER Chloe Gabrielsen

ALC (ABV): 13.0%Vol

TA: 5.7g/L

RS: 4.3g/L

PH: 3.26

PACKAGING: 6x750mL bottles screw cap closure

Suitable for vegetarians. Not suitable for vegans.



SWNZ Certified, 2019.
New Zealand Sustainable Winegrowing



Lake Chalice 2019 Vintage

Pinot Gris

Are you up for a little culinary adventure to this Danish bakery I know?

As we open the door and go inside your first breath is a blend of fresh pastry, peaches, and ginger cake. Hold that thought. That's the beautiful aroma of this Pinot Gris.

Now let's indulge in one of those vibrant summer stone fruit pastries in the cabinet. The first bite, surprisingly, isn't sweet. Instead, it's simple and clean, a delicate balance of acidity with a cream-like texture in the mouth. It's full of fresh-cut peaches, oranges, a little spice and with a slight sweetness to finish. You can't help but take another bite just to make sure you got it all. Maybe one more. Do you feel like kissing the baker?

That's what you can expect from this easy-to-drink, Marlborough Pinot Gris.

Region: Marlborough

Style: Off-dry

Vineyard: Harvested entirely from the clay-rich soils of Marlborough's southern valleys including our flagship Eyrie vineyard in the Waihopai Valley.

Vinification: Crushed and pressed immediately after harvest before undergoing a cool fermentation to retain a crisp freshness.

Appearance: Light straw yellow.

Bouquet: Pastry, ginger cake, pear and summer stone fruits.

Palate: Pear, orange, spice, dry with a slight sweet flush on the finish.

Cellaring: Enjoy now and over the next 3 years. If you can wait 5 minutes after buying it before twisting the cap off, you've exercised some real restraint.

