

The Nest

SERVING TEMPERATURE:

Best served 8-12°C.
That means slightly chilled to us mere wine drinking mortals.

WINEMAKER:

Chloe Gabrielsen

ALC (ABV):

12.5% Vol

TA:

5.4 g/L

RS:

4.9 g/L

PH:

3.55

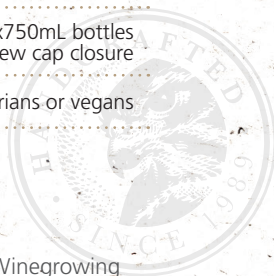
PACKAGING:

6x750mL bottles
screw cap closure

Not suitable for vegetarians or vegans



SWNZ Certified, 2019.
New Zealand Sustainable Winegrowing



Lake Chalice 2019 Vintage

Pinot Gris

The Nest Pinot Gris 2019 is pale gold in appearance with a bouquet and taste that's crisp and fresh.

It's like a picnic on a spring day. Can you smell the hint of new blossoms in the air? The fresh scent of pear and crusty bread comes from within our hamper.

The taste is like biting down on a just-picked pear, with a touch of spice that's beautifully clean.

Let's sit here a while, enjoy the afternoon sun and stare out at the new blossoms in the long grass.

We could have a glass of this Pinot Gris. It's the perfect day for it.

Region: Marlborough

Style: Off-dry, fresh and crisp.

Vineyard: Harvested entirely from a select blend of vineyards in the Marlborough region, including the clay-rich soil areas found around Marlborough's southern valleys.

Vinification: Crushed and pressed immediately after harvest. This wine underwent a steady, cool fermentation to retain the delicate aromatics. Further ageing on light lees to build texture, results in a balanced wine with bright aromatics and crisp natural acidity.

Appearance: Pale gold

Bouquet: Fresh pear with bread crust notes and a hint of blossom.

Palate: Juicy pear, a hint of spice, it's clean with a dry finish and good length.

Cellaring: Enjoy now and over the next 3 years. Go on, drink it now!

