

BEACH HOUSE PINOT GRIS 2015

Vineyard:	Apatu Farms
Area:	Ohiti Road
Alcohol:	13.5%
PH:	3.50
Total Acidity:	6.2 g/L
Residual Sugar:	6.0 g/L

The Apatu Farm Pinot Gris is an old French clone (Entav-Intra 457) where the bunches are made up of normal sized berries as well as very small berries (hen and chicken). This effect gives a much more intense flavoured wine

This Pinot Gris was harvested on the 14th of March in near immaculate condition. The juice was left to macerate on skins for a few hours before being gently pressed to stainless steel tanks for fermentation.

On the nose this wine displays an array of fruit flavours including pear, white peach and lychee with a hint of ginger. On the palate the wine is rich and flavoursome with a refreshing lively finish. We normally leave between 5 and 10 grams per litre of residual sugar in our Pinot Gris as we believe this gives a seamlessness and drinkability which drier or sweeter Pinot Gris wines tend to lack.

Full of flavour and perfectly balanced, our 2015 Beach House Pinot Gris is a fine example of Hawke's Bay Pinot Gris at its best.



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