



## **Tahuna Pinot Gris 2014**

**Tā-hu-nā** (n.) – the New Zealand Maori word for riverbank.

The Tahuna vineyards produce super premium New Zealand wines, with ripe flavour-filled grapes sourced from carefully selected alluvial gravel vineyard sites on New Zealand's East Coast. Warm, sheltered sites are selected for Merlot and Cabernet Franc, while cooler sites provide ideal flavour development in Sauvignon Blanc, Chardonnay and Pinot Noir grapes. Reflecting this care and attention in the vineyard, Tahuna wines are hand-crafted by a team of experienced Winemakers to produce rich, soft and approachable wines of exceptional quality.

**Region** – Hawke's Bay

**Varieties** – Pinot Gris

**Winemaking Notes** – Harvested at optimum ripeness and cool fermented in stainless steel tanks to retain the aromatic fruit. A period of post-ferment lees contact has added texture to the palate and a small proportion was also barrel fermented for added complexity.

**Technical Notes** – Alcohol: 12%, pH: 3.56, TA: 5.9 g/L, Residual Sugar: 5.1 g/L

**Tasting Notes** – The Tahuna Pinot Gris has classic aromatic peach flavours along with beautifully balanced acidity and a long finish. It is just off-dry and well suited to seafood, white meats and Asian food styles. Drink it young or cellar for 3-4 years. Recommended serving temperature 8-10°C.

**Food Match** - Seafood and Asian cuisine, or drink as an aperitif with friends.