

Spinyback

NELSON

Pinot Gris 2025

TASTING NOTES

Nashi pear, white clover honey, lemon curd and bright florals lead to juicy flavours of pear, rock melon and ripe nectarine, balanced by a soft, textural palate.

Enjoy lightly chilled.

VINEYARD

Stony soils with overlying sandy loam, deep river silt and free draining gravels.

WINEMAKING NOTES

These grapes were destemmed and gently pressed to tank, retaining only free-run and light-pressing juice fractions. Fermented cool with a selected aromatic yeast to optimise varietal intensity and flavour concentration. Maturation on light lees for 3 months to add complexity and weight to the palate before finishing and bottling.



VARIETY: Pinot Gris
PH: 3.42
TA: 5.8
G/F: 6.8g/l
ALC: 11.8% (12% on label)



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