



GRAPE-TO-GLASS

wines worth sharing

Waipara Hills 'Waipara Valley' Pinot Gris 2020

Grape Varietal:	100% Pinot Gris
Growing Region:	Waipara Valley - New Zealand
Winemaker:	Krystal Palmer



Waipara has developed a merited respect from those in the industry and wine enthusiasts alike for their quality aromatic expressions. Pinot Gris has quickly been appreciated as a versatile white varietal and enjoyed as a regular go to style around New Zealand. This particular expression is vibrant, approachable, incredibly affordable and something uniquely complementary when paired with varied fresh dishes and summer cuisine.

The Waipara Valley and in particular Waipara Hills winery team are one of the most outstanding and consistent exponents of aromatic wines in New Zealand. The fruit for this wine was sourced from the Home Block and Dean's vineyards situated in the heart of the valley on the south side of the Waipara River planted in deep, free-draining gravel soils.

2020 was an ideal growing season producing ripe fruit with a lifted aromatic profile and rounded levels of acidity. This wine is a blend of 7 different parcels, sourced from several picks across the 2 vineyard sites. After a short journey to the winery, the fruit was immediately pressed, with the majority of the wine being vinified in tank and a small portion fermented in oak barrels to add palate weight and texture.

In your glass you will be greeted by a pale golden colour with a shining hue. On the friendly nose your senses are instantly engaged with lifted nashi pear, ripe apples, honey-suckle and a ginger spice note. On the palate this wine is generous and textural showcasing those ripe nashi pears, juicy apples and melon flavour, and that hit of fresh ginger. The wine has very soft acidity resulting in a luscious fruit driven wine with a silky finish.

Treat yourself - this wine is definitely worth sharing.

This 2020 Waipara Hills 'Waipara Valley' Pinot Gris has 13% Alc./vol. and residual sugar of 3.8 g/L. Chill gently and serve in an aromatic wine glass at 8°- 9°C.

Cellaring Potential:

Drinking perfectly well this season; plus will hold nicely for another 12-18 months.

Food Pairing Suggestions:

Perfect wine pairing with shellfish, lightly seasoned calamari, Thai fish-cakes or spring-rolls, along with varied vegetarian cuisine & creamy white cheeses - *enjoy.*

A luscious Waipara Pinot Gris with an appealing personality.

