

S O L V E R O

Pinot Gris

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HAPPY VALLEY, SUMMERLAND

TASTING NOTES

This classic Pinot Gris is soft and inviting, with notes of stone fruit, pear and honey. Expressive fruit flavours are revealed in the glass, giving richness and refinement to the palate. A balanced wine with purity, length and focus on the finish.

VINIFICATION

Harvested from our 2001 planting of Pinot Gris in late September, the small clusters were gently whole cluster pressed to release a lower volume of juice with a high degree of clarity. The fermentation was cool and extended over a 3 week period until dryness. The wine was aged in neutral French oak barrels for 4 months prior to bottling.

FOOD PAIRINGS

Pairs beautifully with calamari, grilled fish, oven-roasted chicken and creamy pastas

YEAR PLANTED 2001

YIELD 2 ton/acre

ALC 13.5% | pH 3.35 | TA 6.5g/L | RS 2.85g/L

PRODUCTION 50 cases | SKU 395619

