



WARU

NEW ZEALAND

MARTINBOROUGH
PINOT GRIS 2013

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Martinborough Pinot Gris 2013

**** Raymond Chan

TASTING NOTE:

Brilliant straw-yellow colour with slight golden hues, lighter on edge. This has a fresh, bright, aromatic nose of stonefruits and pears with subtle tropical fruit and lifted exotic floral elements, the bouquet revealing minerally lees with aeration.

Dry to taste and slender in presentation, the palate features aromatic yellow stonefruit flavours with hints of honeysuckle and exotic fruits. The mouthfeel is slippery, with a smooth flow, enlivened by crisp, lacy acidity. The palate has vitality and balance and the flavours lead to a clear, crisp and dry finish. This is an elegant, crisp dry Pinot Gris with delicate exotic floral flavours.

Match with Thai, Vietnamese & Japanese cuisine.

TECHNICAL DATA:

Fruit fermented with approx. 2% in new oak to 12.0% alc. and 3.75 g/L RS, with 50% aged 3 months on lees and 10% undergoing batonnage.

RRP \$18.00