

Ten Minutes by Tractor



2025 Estate Pinot Gris

Our Thoughts

Together with a beautiful pale hue derived from the partial skin contact, there are lovely characters of flaked almonds, poached pear, hints of vanillin florals and spice. In true “gris” style, it has generous fruit flavours with finely textured phenolics that add a soft structure and frame to this wine.

Vintage Comment

The 2025 vintage was magnificent. Moderate warm days, cool nights and dry conditions throughout the summer and autumn provided ideal ripening conditions. Healthy and balanced canopies across all sites produced wonderful flavours and acidity and excellent fruit quality.

Harvest Date :: Yield

Hand picked 7th March 2025 :: 3t/ha

Vineyards :: Clones

Wallis :: D1V7

Brix :: pH :: TA

23 :: 3.15 :: 8.1 g/L

Winemaking

Handpicked fruit was chilled overnight before being split into parcels. The first, gently whole bunch pressed directly to barrel and the second, fermented on skins after a 3 day cold soak.

Both parcels showed a uniqueness in the fruit profile and textural elements that complimented each other when blended. This wine was then bottled unfinned and filtered.

Aging :: Tank

3 months :: old barriques

Finished residual sugar :: pH :: TA

Dry :: 3.30 :: 5.8g/L

Alcohol

13.5% (8.0 standard drinks/750ml bottle)

Production

1st July 2025 :: screwcap

Food Pairing

Grilled scallops in shells with a lemongrass and chilli butter :: 10 – 13°C

Best Drinking

2026 – 2036

