

HAWKE'S BAY VIDAL RESERVE PINOT GRIS 2024

VINEYARD

Grapes for this wine were grown in the beautiful Tukituki valley in Hawkes Bay. Healthy soils and vines with good fruit exposure to sunlight produced grapes showing excellent flavour intensity and ripeness.

The warm summer of 2024 combined with naturally low vineyard yields has produced a full-flavoured and fruit forward style of Pinot gris from Hawkes Bay.

WINEMAKING DETAIL

VARIETY: 94% Pinot Gris, 6% Albariño
TOTAL ACIDITY: 6.8g/l RESIDUAL SUGAR: 4.7g/l
ALCOHOL: 13.5% PH: 3.38

The fruit for this wine was gently destemmed and pressed immediately to attain bright, clean juice. The naturally settled juice was then racked clear and inoculated for ferment.


Fermentation at cool temperatures has retained fruit purity and the acid/sugar balance was achieved by stopping the ferment before complete dryness. A short maturation on light lees has added a fine texture and body to the wine.

TASTING NOTE

This classic Hawkes Bay Pinot Gris expresses aromatics of baked pear and spice with red apple and an elegant floral lift. This wine is refreshing and light with a pure fruit palate that finishes dry with lovely length.

FOOD MATCHES: Pasta, fish, antipasto and salads.

BEST ENJOYED: 2024-2027

EST.  1905
ANTHONY JOSEPH
VIDAL
of HAWKES BAY

