



MELTON ESTATE

PINOT GRIS

2018 CANTERBURY



Winemaking Notes

The 2018 Melton Estate Pinot Gris was picked in April. Harvested early morning and pressed to stainless tanks, then allowed to cold settle then racked. After the wine completed fermentation, it was left on lees to allow time for the wine to find balance. Filtered and bottled in October.

Cases produced in 2018: 240

ALC: 13% PH: 3.4 TA: 6.8g/l RS: 7g/l

This wine is Vegan, Dairy Free and Gluten Free.

Tasting Notes

A hint of lime and pear with a clean and crisp white nectarine finish. With faint honeyed notes and floral aromas. Light bodied and smooth finish. Enjoy as we do!

Cellaring Notes

Drinking well now and will cellar for 5 years. Available from the Melton Estate Cellar Door and via online orders at www.meltonestate.co.nz.

For more information about Melton Estate Wine email to wine@meltonestate.co.nz or call us on (03) 347 4968.