

2024
PINOT GRIS
NEW ZEALAND



92
PTS

Cameron Douglas MS
December 2024

A classic bouquet and palate with a fragrance of fresh brown pear and apple, there's sweet citrus quality and some white spice finesse. A just dry wine touches the palate first with flavours of white peach and pear then red apple and lemon peel. A fine lees quality, balanced phenolic mouthfeel and acidity adding to the crispness and length on the palate. Well-made and ready to drink from day of purchase through 2027.

★★★★★ 90pts / 4.5 stars Sam Kim Review Dec 2024

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From snow capped mountains to endless coastline, our native Toi Toi expresses itself distinctively across New Zealand. This adaptability is the inspiration for our wines - crafted from New Zealand's best grape growing regions. **Proudly family owned and sustainably produced - protecting our lands for future generations.**

Wine Notes

The 2024 vintage delivers a beautifully expressive Pinot Gris that captures Marlborough's cool-climate elegance and vibrant fruit character. In the glass, it shows a pale straw hue with silver flecks, hinting at its freshness and purity. Youthfully charming and inviting, the bouquet shows ripe peach, rockmelon, Asian pear and floral aromas, followed by a finely textured palate that's juicy and rounded. Well balanced by bright acidity, finishing refreshing and lingering.

Viticulture and Winemaking

The 2024 vintage was harvest predominantly from Marlborough which delivered ideal growing conditions, with a warm, dry summer and cool nights that preserved acidity and aromatics. Fruit was sourced predominantly from select vineyards in the Southern Valleys, where free-draining soils and gentle slopes provide optimal ripening for Pinot Gris.

Grapes were harvested in the early morning to retain freshness and delicacy, then gently pressed with minimal skin contact. A cool fermentation in stainless steel tanks preserved primary fruit expression. The wine was bottled early to capture its vibrant, aromatic character.

The result is a fresh, fruit-forward Pinot Gris with generous palate weight and a clean, lingering finish — a true reflection of Marlborough's signature style and the strengths of the 2024 vintage.

Wine Analysis

Alcohol 13%

pH 3.5

TA 5.83g/L

Residual Sugar 4.1g/L

