Goose Bay Pinot Grigio 2025

~ Limited Release ~

A crisp, fruit driven Pinot Grigio that will excite your taste buds. Pear apple and spice flavours are the hallmark in this well-balanced delicious wine. Grown on heavier clay soils on Upper Moutere sloping vineyards that are perfectly suited for producing full-flavoured, aromatic and structured refreshing Pinot Gris.

Vintage Conditions	The 2025 vintage in Nelson delivered exceptional grape growing conditions with high sunshine hours and dry conditions throughout ripening. The cooler nights came in through Autumn ensuring lovely acid retention and beautiful fruit flavours. Exceptional conditions for our Hill Block Pinot Grigio.
Harvest Date	01st April 2024
Vinification	The grapes were crushed, destemmed and pressed and left for a small period of skin contact with the juice for texture. After cold settling the clear juice was flash pasteurized (Mevushal) and cool fermented down to as low as 10 degrees to maximise aroma and flavour. The wine was left on its lees to help develop texture and a subtle creaminess. A small portion of the wine was fermented on French oak for texture and structure.
Bottling Date	28 August 2025
Alcohol	12.5%
pH	3.25
Acid	6.4 g/l
Residual Sugar	4.2 g/l
Colour	Brilliant pale with slight copper highlights.
Bouquet	Highly expressive and complex; displaying pronounced aromas of ripe nashi pear, crisp green apple, and white peach, layered with delicate baking spices and a faint floral lift.
Palate	Mouth-filling structure boasts wonderful textural weight and mid-palate richness from extended lees contact. Intense flavors of juicy apple, pear, and spice are beautifully balanced by a touch of richness and a crisp and refreshing acidity. All leading into a long, clean, and beautifully spiced finish.
Packaging	12 x 750ml with premium screw cap closure.
Certifications	Mevushal, Kosher for Passover, and Vegan.