



Soljans Estate Kumeu Pinot Gris 2019

Tasting Notes:	This vintage is fresh, vibrant and exactly what you want in a Pinot Gris. A dry style of wine, having a Nashi pear and Granny Smith apple nose. Light apricot, peach and apple crumble fill the pallet with a soft, delicate, spicy finish. Light and easy to drink, one of the very few Kumeu Pinot Gris wines you will ever find.
Winemakers Notes:	A stunning vintage here in Kumeu, a long warm summer. We managed to get a great harvest of Pinot Gris, all of which was hand picked in a single day. Hand picking meant we got a clean and premium quality juice coming through, which allowed us to produce a top quality wine.
Food Match:	Being a light and dry white wine, this will pair with most light food dishes. Also great on its own as an aperitif.
Cellaring:	Made in a drink now style but can cellar for up to 5 years
Alcohol:	13.5%
Residual Sugar:	7.4 g/l
Total Acidity:	6.6 g/l
pH:	3.24

