



Reviews & Accolades

PINOT GRIS 2015

WINEORBIT.CO.NZ

Sam Kim, September 2015

93 Points

The wine is elegant yet generous and flavoursome, displaying lifted aromas of fresh pear, citrus, jasmine and floral on the nose. It is juicy and vibrant, and shows excellent fruit weight and fine texture, brilliantly structured by fine acidity. The wine shows lovely poise as well as instant appeal, finishing long and refreshing. At its best: 2016 to 2020.

BOBCAMPBELL.NZ

Bob Campbell, September 2015

92 Points

Quite a weighty, textural Pinot Gris with spiced stewed apple, pear and subtle toasted nut flavours. The wine is dry, flavoursome and lengthy. Solid, well-made Pinot Gris that's a versatile food wine.

CANVAS - NZ HERALD

Yvonne Lorkin, October 2015

Snappy, instantly appealing aromas of nashi, quince and fresh white peach greet the nose and spill into the palate in a tsunami of texture and flavour in this gem made by Sarah-Kate & Dan Dineen from down Wanaka way. If you're new to pinot gris, or always seem to stumble across bad pinot ones - then this is the awakening you'll be looking for. Crunchy acidity and a dry, juicy mouthfeel make this a winner.

RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, September 2015

4 Stars & 18- / 20 Points

Bright, very pale straw colour with slight green hues, near colourless on rim. The nose is fresh and perfumed with aromas of exotic white and yellow florals, pear fruit, honeysuckle and youthful, lifted fermentation esters. The aromatics are fine in concentration and build in depth in the glass. Dry to taste, elegantly concentrated and aromatic fruit flavours of pears and honeysuckle are lifted by exotic florals and fermentation esters. The mouthfeel is bright and lively from soft, lacy acidity, and the palate exudes vitality and freshness. The wine flows smoothly, following a fine-textured line, leading to a long, tightly bound, mouth-wateringly dry, aromatic finish. This is an elegant, concentrated dry Pinot Gris with vibrant and aromatic fruit. Match with fine Asian fare over the next 3-4 years. Hand-picked fruit from the 'Mt Maude' vineyard along with that from Maori Point Road, Lowburn and Gibbston Valley, 60% fermented in stainless-steel and 40% in seasoned barriques to 13.0% alc. and 5.2 g/L RS.