

DASHWOOD

INSPIRED BY OUR PRECIOUS ENVIRONMENT

Dashwood embraces the natural beauty of the coastlines and unique flora and fauna that are synonymous with New Zealand. Taking inspiration from the native Pohutukawa that flowers in summertime along New Zealand's coastlines, our wines embody the care and respect we have for our precious environment.



WINEMAKING

Grapes are selected at full ripeness from Marlborough's two winegrowing valleys; the Wairau Valley and the Awatere Valley. After harvest they were immediately pressed into stainless steel tanks, cold settled and then racked for fermentation. Yeast strains were selected to enhance the particular aromas of Pinot Gris and fermentation was kept at cool temperatures to preserve fresh aromatics and fruit purity. Post fermentation each component was carefully blended and prepared for bottling early to retain freshness.

PINOT GRIS 2022

A lush and aromatic Pinot Gris.

“On the nose, nashi pear and white blossom greet you with supporting notes of citrus and candied ginger. On the palate, the wine is concentrated and poised with bright flavours of pear and lychee. A full bodied luscious palate with a juicy acidity carries through the palate giving the wine great drinkability and pairing with a variety of spicier dishes.”

ALCOHOL: 12.5%

pH: 3.47

TA: 6.60

RS: 6.94

REGION: Marlborough, New Zealand

COMPOSITION: 100% Pinot Gris



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