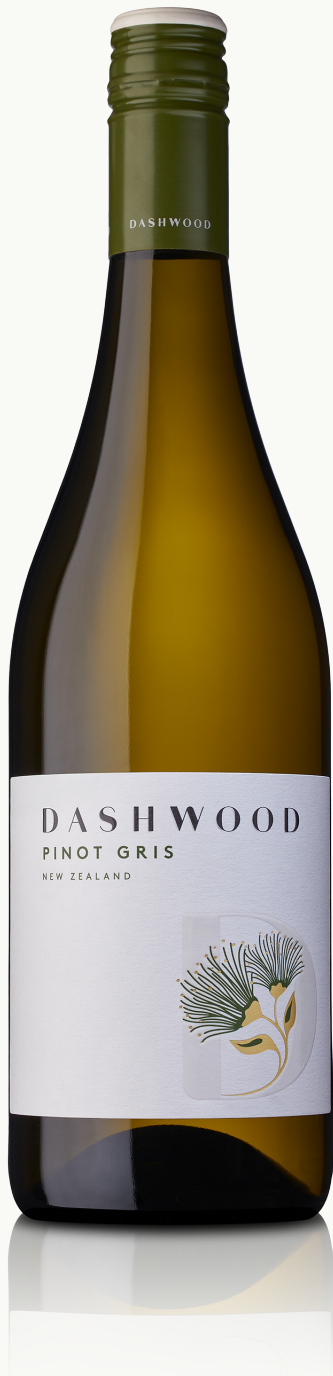


# DASHWOOD

## 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 were selectively harvested at full ripeness from Marlborough's two winegrowing valleys; the Wairau Valley and the Awatere Valley. Left on skins for a period of time the grapes were then gently 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 2023

A lush and aromatic Pinot Gris.

*“Aromas of vanilla poached pear and white blossom upfront with lychee, candied ginger and gentle baking spices. Bright flavors of pear carry to the palate and bounce off a long lush mid-palate showing lovely viscosity and texture. An elegant acid line gives the wine energy and pulls the palate through a long balanced finish. Pair with spicy asian dishes, washed rind cheese or seared scallops with a mango salsa.*”

**ALCOHOL:** 13.5%

**pH:** 3.40

**TA:** 6.60

**RS:** 4.50

**REGION:** Marlborough, New Zealand

**COMPOSITION:** 100% Pinot Gris



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