

Val du Charron Reserve Pinot Gris 2018

Golden hue, intense citrus nose, with pear and melon aromas also present. Elements of honeysuckle and vanilla on the nose. A wine that gets the mouth-watering with a crisp, elegant yet persistent finish and round mouthfeel.

variety : Pinot Gris | 100% Pinot Gris

winery : Val du Charron Wine & Leisure Estate

winemaker : Bertus Fourie

wine of origin : Wellington

analysis : alc : 13.95 % vol rs : 1.7 g/l pH : 3.22 ta : 5.4 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : The vineyards are all trellised using a Perold five wire system. The vineyards were established in 2009 and bore their first fruit in 2012.

about the harvest: Fruit was harvested in the early morning and immediately pressed. Only free run juice was settled over 48 hours, after which the wine was racked. A portion was barrel fermented.

in the cellar :

Grapes harvested and cooled overnight. Processed the next morning, free run and press juice fermented separately and blended before bottling.

Production: 6216 bottles

