

TOHU

Nelson Pinot Gris

www.tohuwines.co.nz



VARIETALS	100% Pinot Gris
VINTAGE	2018
REGION	Nelson, South Island, New Zealand
TECHNICAL DATA	Alcohol 13.5% Residual sugar 1.5 g/l Total acidity 6.8 g/l pH 3.53
APPEARANCE	A brilliant pale gold in the glass.
NOSE	Complex, fruit-driven Pinot Gris which displays bright aromas of pear-drop, stone fruit and a touch of fresh citrus.
PALATE	On the palate flavours of crisp red apple and juicy ripe pear are integrated with smooth acidity, fine phenolics and a just a hint of sweetness leading to a fresh and richly textured finish.
AGEING	Matured for a short period in stainless steel before being stabilised, fined and filtered.
PAIRING	Superb with sashimi and sushi, even with wasabi sauce; cabbage and seaweed spring roll; roasted pork; creamy pasta; poultry; seafood and creamy blue cheese.
READINESS FOR DRINKING	Drink now at its freshest peak.
ORDER CODE	NZ16

VINUM LECTOR