



The Griffin 2015

This elegant wine is made in the traditional method from Chardonnay and Pinot Noir and aged on yeast lees for over 3 years giving it a beautiful yeasty complexity.

COLOUR

Bright straw-yellow colour with pale golden hues and some depth, the bead is moderately fine and persistent.

AROMA

The bouquet is softly full and well-concentrated with harmoniously melded aromas of white and yellow stonefruits entwined with positive bread-yeasty autolysis, along with subtle nutty complexities. The aromatics are fresh and unfold white floral and mineral suggestions.

AGEING POTENTIAL

Serve as an aperitif, with canapés and poultry over the next 3+ years.

PALATE

Dry to taste and medium-bodied, the palate has fresh flavours of white and yellow stonefruits along with fragrant white florals, some citrus fruit notes, all melded with a gentle layering of bread-yeasty autolysis. The mouthfeel is refreshing with fine, lacy acidity and the effervescence provides a creaminess to the texture and flow. The wine carries seamlessly with good energy to an elegantly proportioned, long finish. This is a harmoniously balanced, refreshing method traditionnelle with stonefruits, florals, citrus and bread-yeasty flavours on a seamless flowing palate.

WINEMAKING

A blend of 50% clone 2/23 Chardonnay from the 'Om Santi' vineyard and 50% clone 5 Pinot Noir from the 'Pinnacles' vineyard, fermented to 12.4% alc. with 8 g/L dosage, the wine undergoing MLF, and aged one year on primary lees then 2 years on lees in bottle, the wine disgorged March 2018

WINEMAKER

Allan Johnson

TECHNICAL DETAILS

Picking Date: April 2015

Alcohol: 12.5%

Bottled: October 2015
