



Palliser Estate The Griffin 2017

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

COLOUR

Pale lemon with perfect clarity and a delicate, persistent bead.

AROMA

A burst of freshly peeled mandarin, nectarine and white flowers, giving way to subtle nutty and baked bread notes from extended lees time.

AGEING POTENTIAL

Three years on lees makes this perfect upon release, but those who prefer “gout anglais” can cellar with confidence for a decade from vintage. Great with canapés, salmon or oysters.

PALATE

The Chardonnay component leads, with an explosion of white and yellow stone fruits on creamy palate with a thrilling hint of salinity, like a sea breeze in your face. Pinot Noir provides the architecture of the wine, with finely detailed phenolics and the faintest earthy notes like porcini mushroom filling out the finish. The acidity is fine and vibrant, the finish long and complex.

WINEMAKING

A 50:50 blend of Chardonnay and Pinot Noir from our Pinnacles Vineyard and two of our organic vineyards – the Winery and Om Santi. The wine undergoes complete malolactic fermentation and is aged on primary lees for 12 months then tiraged and left for 22 months on lees in bottle before being disgorged in March 2020

WINEMAKER

Allan Johnson

TECHNICAL DETAILS

Picking Date: April 2017

Alcohol: 12.5%

Bottled: April 2018
