



Palliser Estate The Griffin 2018

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

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

AROMA

Very pretty floral aroma's with hints of praline and oyster shell, giving way to subtle biscuity notes from the extended lee's 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. The acidity is vibrant, the finish long and complex. An elegant wine that has lovely weight and poise.

WINEMAKING

A 50:50 blend of Chardonnay and Pinot Noir from our Pinnacles and Palliser Vineyards 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 2021

WINEMAKER

Allan Johnson

TECHNICAL DETAILS

Picking Date: March 2018

Alcohol: 12.5%

Bottled: March 2019
