



Palliser Estate The Griffin 2016

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

Pours a pale straw colour in the glass with vibrant flecks of gold. The bead is delicate and persistent.

AROMA

The bouquet opens with textbook yeast autolysis, like breaking open the crust of a freshly baked loaf of sourdough. Detailed aromas of nougat, nectarine, crushed strawberry and fennel mingle with wisteria and summer florals.

AGEING POTENTIAL

Enjoy in its youth with hors d'oeuvres, poultry or fish; or cellar up to 8 years if you prefer a more mature, vintage style.

PALATE

Pristine and dry in the traditional Brut style, the palate shows off an array of wild berry fruits with a vinous citrus lift; the acidity racy and crisp, accentuating the fruit purity. The finish is long and luscious, like biting into a perfectly ripe Rose apple, until the impression of fino sherry and aldehydic complexity from extended bottle-age contributes grip, salinity and sophistication. Long, seamless and complex, The Griffin is a gastronomic style of methode traditionnelle that captures the beauty of the 2016 season in Martinborough.

WINEMAKING

A blend of 42% clone 2/23 Chardonnay from the 'Om Santi' vineyard and 58% clone 5 Pinot Noir from the 'Pinnacles' vineyard, fermented to 12.5% alc. with 6 g/L dosage, the wine undergoing MLF, and aged one year on primary lees then 2 years on lees in bottle, the wine disgorged February 2019

WINEMAKER

Allan Johnson

TECHNICAL DETAILS

Picking Date: April 2016

Alcohol: 12.5%

Bottled: October 2016
