



Tasting Notes

2019 Ant Moore Signature Pinot Gris

- Grapes:** 100% Pinot Gris
- Colour:** Pale straw, with a feint hint Of salmon colour.
- Nose:** medium intensity, subtle blend of pear and light floral notes, with some citrus and tropical characters starting to shine through.
- Palate:** super soft, almost fleshy. Great intensity in the mid palate, tending tropical which reflects the dry hot growing season. Beautifully balanced, the acidity is subtle and the wine dry with low residual sugar; though showing great fruit sweetness and generosity throughout the palate. Starting out with pears up front, this wine progresses to tropical ripe flavours of white peach and guava with a clean, dry, yet smooth finish.

Wine Makers Notes:

A number of small parcels of Pinot Gris were fermented separately with a variety of yeasts, with fruit taken from a number of vineyard sights throughout Marlborough. Pressings were fermented in oak, and kept separate from the free run which was tank fermented. We assembled the wine with the goal of maximum balance, and given the subtle nature of Pinot Gris, the accentuation of primary clean fruit character, which is typically pears and light citrus.



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