

THE
OXFORD
WINE
COMPANY

Kumeu River Estate Pinot Gris , Auckland

£13.99

Vintage: 2017
Bottle Size: 75cl
Alcohol %: 13.5%
Country: New Zealand

Description: Typical peach and stone fruit notes tinged with the floral perfume that we have come to expect from Pinot Gris. On the palate the wine is rich and complex with a lively texture on the palate.

Cepages: Pinot Gris(Pinot Grigio)

Group: New Zealand

Sub group: North Island

Colour: White

Closure: Screwcap

Producer:

Website:

Organic/Bio Status:

Food / cocktail match: Pinot Gris is a variety that goes particularly well with food, including quite intensely flavoured dishes. It is also one of the few wine styles that can handle the spiciness of chilli, so together with the sweet succulence of prawns, a nicely chilled bottle of Kumeu River Pinot Gris makes up a spectacular combination!

Food / cocktail recipe:

Press "This has an elegantly proportioned nose with softly presented but fresh fruit aromas of white and yellow stonefruits along with piquant yellow florals entwined with nutty and honied elements, and hints of minerals. The aromatics build in intensity with aeration. Dryish to taste and medium-bodied, the palate is harmoniously presented with gently layered ripe, white and yellow stonefruits entwined with yellow florals and honied nuances." Raymond Chan

Awards



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IMAGE

Other Info:

Kumeu River Wines encompasses 30 hectares of vineyards, which are planted on predominantly clay soils overlying a sandstone base. These soil types retain sufficient water at depth, even during the summer months, to ensure the deep vine roots continue to hydrate the vine without excessive vigour. Therefore, the vineyard doesn't require irrigation, a factor that is critical to the quality of Kumeu River's grapes. The vineyards are trained on a 'Lyre' trellis to help optimise exposure to light and increase grape maturity and quality. One of the distinguishing factors of Kumeu River's wines is that all the grapes are harvested by hand. This allows the opportunity to remove sub-standard grapes by hand; the result is a net yield of purely high-quality grapes.