

The Sisters

2018 PINOT GRIS

About the vintage

2018 was a vintage that started hot and dry with great weather at flowering followed by record sunshine and higher than average temperatures though till February. This resulted in nice ripe flavours while the grapes retained lovely acidity. Our carefully managed yields meant we achieved the desired ripeness levels. The resulting wine possesses lovely, lifted white peach and pear aromatics and a generous, textural palate balanced with a fine acidity.

The winemaking

The grapes are harvested in the cool of the morning and rushed to the winery. After gentle crushing, the juice undergoes fermentation in stainless steel tanks, using cultured yeast. The wine spends additional time in tank on lees with occasional stirring which adds complexity and weight to the finished wine

What the wine is like

The Sisters Pinot Gris 2018 has a wonderfully lifted nose of peach and pear. The beautifully balanced wine is off-dry and packed with concentrated stone fruit flavours complemented by a bit of spice. The texture is smooth and weighty, leaving a lasting impression which makes the wine very appealing with or without food.

When to enjoy

Anytime you and your girlfriends are after a smooth, easy-drinking, enjoyable style of wine that tastes great with or without food. Serve chilled and just sit back and relax while enjoying those ripe, juicy, stone fruit characters.

Suggested food pairings

Delicious as a glass on its own, or lovely to accompany with all sorts of dishes from nibbles to pasta, Asian-style dishes, chicken and pork.

The technical bit

- Alcohol 13%,
- RS 3.5g/l ('RS' stands for 'residual sugar' and is the natural grape sugars left after fermentation has finished. It is expressed as grams per litre). This wine is dry.

