NICK SPENCER
WINES



Nick Spencer Wines

2022
Pinot Gris

VARIETAL

Pinot Gris/Pinot Grigio is a white grape variety thought to be a mutant clone of the Pinot Noir variety. The variety has skins with a pinkish/grey hue which accounts for its name.

AROMA

The 2022 Pinot Gris displays ripe pear and stone fruit characters along with subtle white flower aromas.

PALATE

The palate is rich and intense but balanced with refreshing acidity and a long finish.

VINIFICATION

The fruit is lightly pressed directly to stainless steel for fermentation and bottled young to retain freshness.

TECHNICAL ANALYSIS

pH: 3.2
Acidity: 6.8 g/L

FOOD MATCHING

Perhaps the most versatile of any wine when it comes to matching with food. Thanks his particular style of Pinot Gris lends itself to Asian cuisine such as curries, stirfrys, noodles, dumplings etc.

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