

CLARUS PINOT GRIS

N I C K S P E N C E R W I N E S



Vintage : 2026

Vineyard: various vineyards across New South Wales

Varieties: 100% Pinot Gris

Maturation/Fermentation: 100% stainless steel

pH : 3.1

Total acidity : 6.9

Alc% : 12.7%

Winemaking

Harvested at night time to retain freshness without the addition of any Sulfur dioxide. Very lightly pressed and settled and then fermented in stainless steel at cool temperatures to encourage aromatics. Filtered and bottled early June.

Tasting Notes

Pale colour and intensely aromatic with lime cordial like aromas. The palate is vibrant and refreshing with lovely acidity.



Clarus : Clarus comes from the Latin for clear, bright or brilliant. It reflects the purity and freshness I look for in Pinot Gris — bright fruit, clean lines and a clear expression of the variety.