

# Classic Tumbarumba **Pinot Gris**

Drink Now - 2028 | Serve Chilled

#### The Series

The Hungerford Hill Classic wines are from the best regions of New South Wales. The wines showcase both their varietal and regional personality with clarity and intensity; they are versatile and compliment food.

#### The Wine

Pinot Gris exhibits generous primary fruits of peach, pear and hints of citrus. When grown in the cool climate of Tumbarumba, the variety expresses honeysuckle and peppery notes. By its very nature, Pinto Gris is a wonderfully aromatic and textural wine.

#### Winemaker's Notes

A medium plus bodied wine that exudes weight and textured. Pinot Gris was the benefactor of a long cool vintage, which enabled exceptional frit character that intwines itself with spice and natural phenolics.

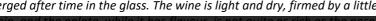
### **Food Match**

Sushi, fried seafood, spicey & oily seafood dishes, roast pork & schnitzel

## **Accolades**

**The Wine Front – Mike Benny** *Greasy, oily textured yet decidedly alpine fresh.* Nicely made wine, lots of perfume from the variety, plenty of get up and go to taste, nashi pear, decent length and a good squirt of mandarin juice to finish. Quite steely and lemony acid line cuts through. Good drink. Friendly stuff. Light straw-yellow hue.

The Real Review – Huon Hooke Yeast, spice and subtle lychee aromas, almost a little gewürzy, with hints of herbal, nettle characters. Some nuttiness emerged after time in the glass. The wine is light and dry, firmed by a little



Colour

Pale & light yellow

Aroma

Stone fruit and herbs

Light & refreshing with layers of texture, mineral, citrus and lemony acidity

Vintage 2021

Country of orgin Australia

**Geographical indication** Tumbarumba NSW

Oak treatment Old neutral oak Vine age 30+ years

Soil type Basalt & granite

**Technical Analysis** Alcohol: 13.5% Standard drinks: 8.0

# For all wholesale enquires please contact:

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