



New Zealand Wine
Altogether Unique.

PINOT GRIS



PRODUCTION

30

TOTAL PRODUCTION
(000 TONNES)

6%

PROPORTION OF
NZ WINE PRODUCTION

3%

PROPORTION OF
NZ WINE EXPORTED

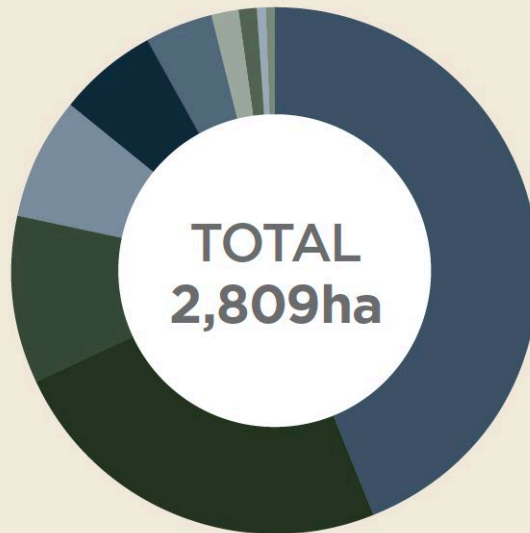


PLANTINGS BY REGION

PRODUCING HECTARES

- MARLBOROUGH 1,238ha
- HAWKE'S BAY 676ha
- GISBORNE 288ha
- NORTH CANTERBURY 215ha
- CENTRAL OTAGO 172ha
- NELSON 111ha
- WAIRARAPA 47ha
- AUCKLAND 34ha
- WAITAKI VALLEY, NORTH OTAGO 17ha
- NORTHLAND 11ha

NOT SHOWN
WAIKATO/BAY OF PLENTY 1ha



WINE & FOOD MATCHING

DISH

- Seafood
- Poultry
- Pasta
- Pork
- Cheese

SAUCE

- Garlic
- Cream

FLAVOUR

- Savoury
- Spicy

Many New Zealand Pinot Gris have gentle acidity, marked fruitiness and a very subtle hint of sweetness which perfectly complements roast pork with a stewed apple sauce, or creamy pastas, poultry and seafood.

Late harvest sweet wines make excellent partners to cheese or less sweet desserts.

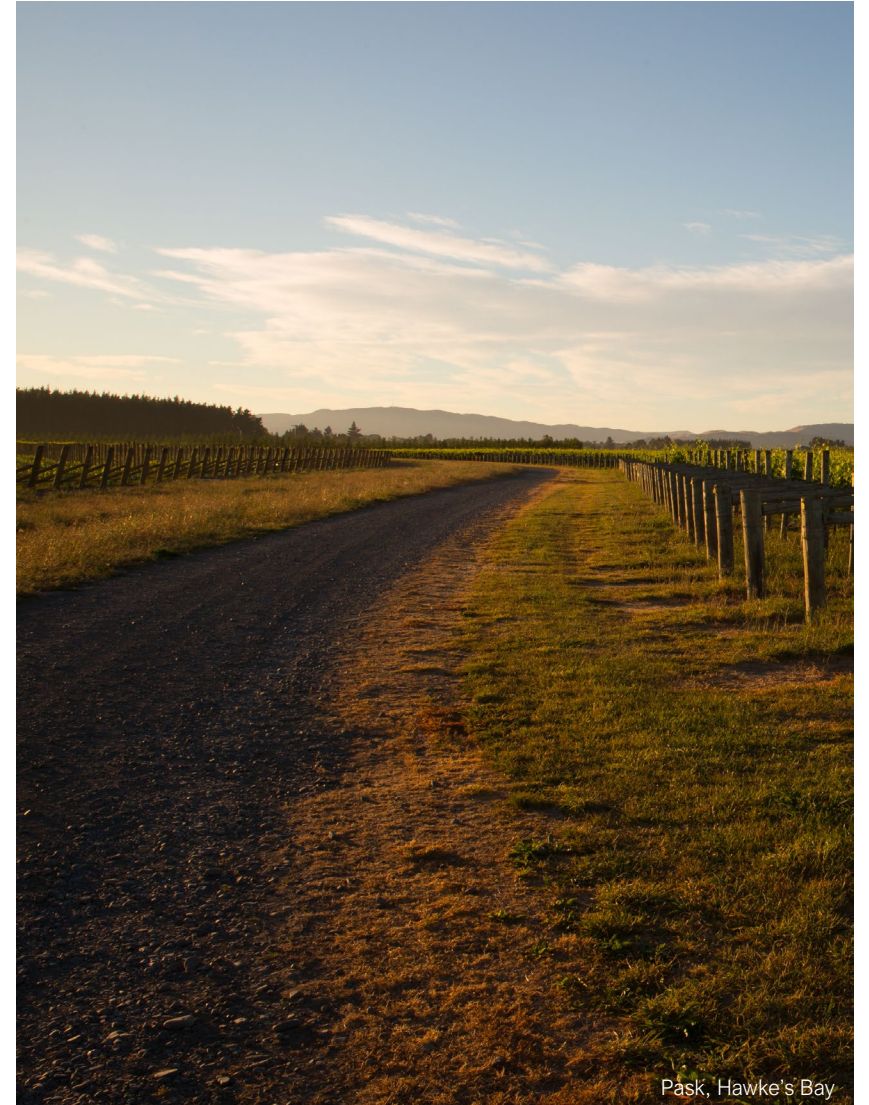
PINOT GRIS

MOUTH FILLING, RICH, REFRESHING

New Zealand Pinot Gris shares much with its Alsace counterpart, showing notes of baked apple, pear, honeysuckle, spice and bread.

The warmer North Island climate tends to create rich, intense, oily styles whilst the cooler South Island produces tighter wines with great structure.

Some premium New Zealand Pinot Gris undergoes a small amount of barrel ageing, with wild yeasts and lees stirring for complexity.



Pask, Hawke's Bay

MARLBOROUGH – 1,238ha

Produces tighter wines with precise structure, and persistence with a focus on pristine, pure aromatics and flavours of white peach, red apple skin and cinnamon.

HAWKE'S BAY – 626ha

The warmer climate of Hawke's Bay helps to create a number of styles from early drinking lighter wines through to rich, powerful and concentrated styles often showing some ripe honeyed notes.

GISBORNE – 288ha

Gisborne's generous sunshine and warmer weather, means richer fuller-bodied styles of Pinot Gris are common, showing ripe peach, baked pear, spice and golden apple characters.



NORTH CANTERBURY – 215ha

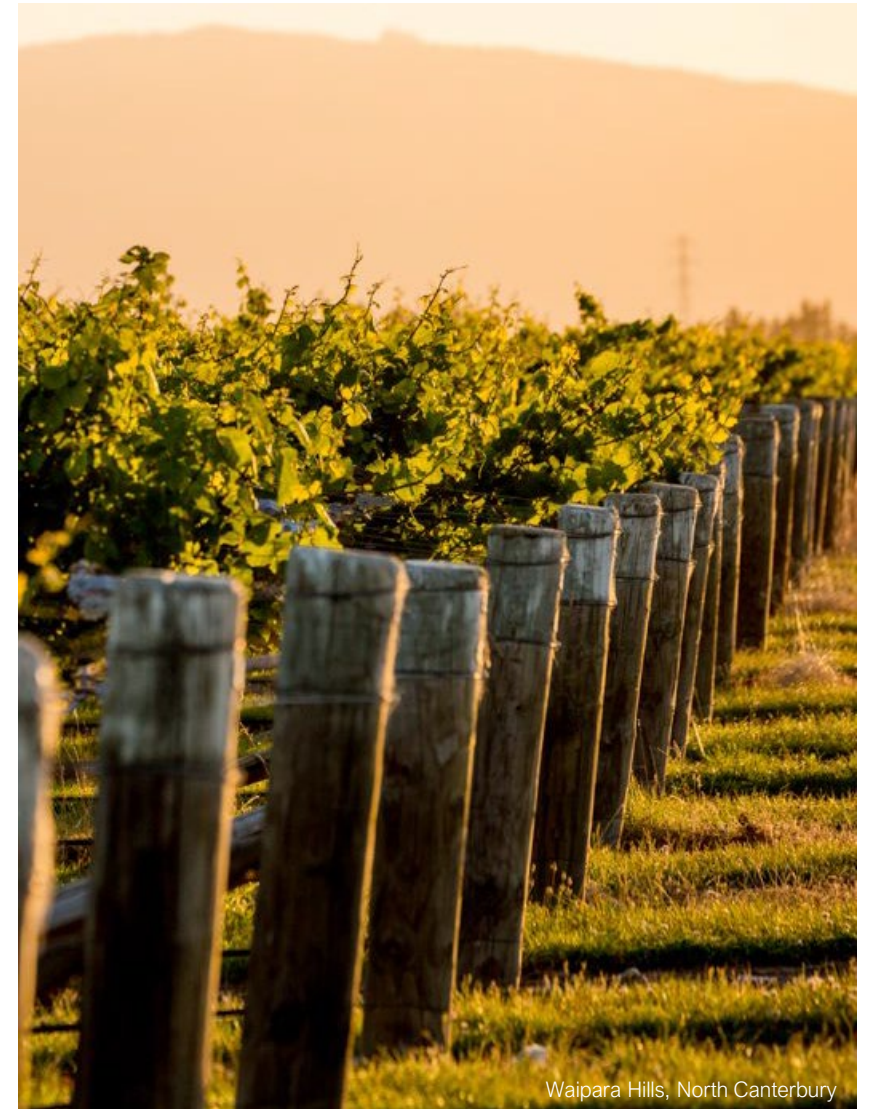
Plantings may be small but the region renowned for its aromatic expression and intensity delivers Pinot Gris with fresh pear, stone fruit, florals and spice, and often touches of quince and fresh hay, plus ginger and cinnamon spice.

CENTRAL OTAGO – 172ha

Central Otago's cooler climate lends itself to finer, lighter-bodied wines with good acidity, fresh pear, stone fruit and gingerbread spice. The wines often have a little sweetness.

NELSON – 111ha

Finely balanced, rich Pinot Gris in a dry Alsatian style, with peach and spice flavours with a hint of quince.



Waipara Hills, North Canterbury