

BORDERTOWN

VINEYARDS & ESTATE WINERY



PINOT GRIS 2021

Our Pinot Gris is sourced from three separate vineyard parcels on our family estate. Fermented in stainless steel, it has a crisp structure backing a rich, rounded, tropical fruit style, with aromas and flavours of banana and even hints of zesty blood orange. It shows structure and backbone in harmony with terrific bright fruit notes. Finishes with zing.

BC VQA CERTIFIED

- Grapes:** 100% estate grown
- Vineyard Location:** Osoyoos, British Columbia
- Exposure:** South West
- Varietals:** Pinot Gris 100%
- Grape Yield:** 4.0 Tons/Acre
- Soil Composition:** Gravel w/ light colour sand and heavy soil
- Date of Harvest:** September 20, 2021
- Brix Level:** 26.0
- Fermentation:** Cultured Yeast
- Duration:** 16 days
- Temperature:** Allowed to rise to a maximum of 17°C
- Malolactic Fermentation:** None
- Alcohol:** 14.2%
- Residual Sugar:** 1.9 g/l
- Maturation:** Natural, in stainless steel tanks
- Filtration:** Yes
- Fining:** In the bottle (minimum 2 months)
- Production:** 580 cases
- Aging:** Drink now – best within five years
- Colour:** Rich gold
- Nose:** Tropical fruit
- Flavour:** Banana, melon, and even a hint of zesty blood orange
- Serving Temperature:** 10°C
- Serving Suggestions:** Grilled chicken, seafood in flavourful sauces, pork tenderloin, green Thai curry, salads
- Awards/Accolades/Ratings:** **Bronze Medal** – National Wine Align Awards 2022
John Schreiner – 90 Points
“The wine begins with fruity aromas – apple, pear and citrus. The palate is refreshing, with crisp acidity and flavours of apples and citrus.”

