



2018 Lamont Pinot Gris

Hand harvested early March 2018 from the “Home Block” & “Chinamans Terrace” Vineyards

Whole bunch pressed with gentle soak on skins with 10% barrel fermented in old French
barriques to create a textural element and fermentation of barrels stopped at 50g/L
Residual sugar to give the wine balance and texture.

90% stainless steel fermentation to dryness to give the freshness of flavour. Barrel portion
then blended in to tank to lift residual sugar and create a texture to the wine.

Bottling December 2018

On the nose florals, nutmeg, red apple and nectarine, the wine evolves in the glass. On the
palate, the classic lamont stone fruit and gentle spice. Dry at 4 grams residual sugar, but
with a mouth filling, textural weight carried by classic Central Otago acidity, keeping the
wine fresh and balanced.

Region: Bendigo, Central Otago, New Zealand

Variety: Pinot Gris

Alcohol: 12.5%

Production: 480 dozen

