



Reviews & Accolades

## **GOLD RIVER PINOT GRIS 2015**

### **WINEORBIT.CO.NZ**

Sam Kim, November 2016

---

4.5 Stars & 90 Points

A lovely elegant rendition, the bouquet shows white nectarine, fresh pear, lemon pith and floral characters with flinty complexity. The palate is juicy and vibrant, and delivers delicate fruit intensity and bright acidity, leading to a lingering crisp finish. The wine combines elegant fruit intensity with subtle savoury complexity, making it a lovely food partner. At its best: now to 2018.

### **DISH MAGAZINE**

October / November 2016

---

4 Stars & Silver Medal

If you're looking for elegance you've come to the right place. Central Otago has something special in the soil to create distinct minerality and zing in their pinot gris. This wine has precision and depth, lovely fruit definition and serious complexity to complement rose-like florals and generosity in the mouth.

### **RAYMONDCHANWINEREVIEWS.CO.NZ**

Raymond Chan, November 2016

---

4 Stars & 17.0 / 20 Points

Brilliant, very pale straw colour, very pale on the rim. The nose is very fresh and tightly bound with finely concentrated aromas of white stonefruits and white florals, with a subtle core of nuts and honeysuckle, revealing nuances of minerals. Off-dry to taste and medium-full bodied, this has a tight and crisp mouthfeel with a soft core of white stonefruits and white florals, enriched by honeysuckle elements. The palate richness is balanced by refreshing acidity and the wine follows a light, dry, gently-textured line with some grainy grip. The flavours recede as the wine carries to a dry, light, nuanced finish. This is a softly fresh, off-dry Pinot Gris with subtle white stonefruit, floral and honeysuckle flavours and a dry, fine textured mouthfeel. Serve with seafood and poultry dishes over the next 3 years. Fruit from the 'Ardgour' vineyard, Bendigo, from 11 y.o. vines, WBP and cool-fermented in stainless-steel to 13.5% alc. and 8 g/L RS.

### **MICHAEL COOPER'S NZ WINE BUYER'S GUIDE 2017**

Michael Cooper, November 2016

---

4 Stars

Delicious now, the 2015 vintage is mouthfilling, fresh and finely balanced. From hand-picked grapes, it has strong, lively, peachy, slightly spicy flavours, a gentle splash of sweetness (8 grams/litre of residual sugar) and appetising acidity. Drink now or cellar.