



## Reviews & Accolades

### **PINOT GRIS 2009**

#### **GOURMET TRAVELLER WINE**

Bob Campbell MW, June 2011

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91 points. 4 stars.

Rich and creamy pinot gris showing toast, brioche and stone fruit flavours. Seamless wine with warmth (from high-ish alcohol of 14.5 per cent) and silkiness. It's off-dry but has a fairly dry finish. Classy wine with complexity.

#### **WINESTATE MAGAZINE**

1 March 2011

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5 stars

Notably rich and complex, in a barrel-fermented, Alsace style, full of personality. Beautifully floral, concentrated, ripe and rounded, with an oily richness and deep stonefruit flavours, slightly spicy, gingery and long.

#### **CELLIERS MAGAZINE (CANADA)**

Karine Dubois, May 2011

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Michael Seresin is not only a world-famous cinematographer, he also has a winery in his native New Zealand that's widely admired for its organic approach (biodynamic practices, indigenous yeasts, etc.). Matured for six months in year-old French barrels, the estate's Pinot Gris has such rich aromas – honey, pineapple, apricot, butter candy – that is almost puts one in mind of a dessert wine. The mouth is lush, long, round and low in acidity. An intense wine, to pair with substantial dishes.

#### **OTAGO DAILY TIMES**

Charmian Smith, 16 March 2011

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4 stars

Smoky oak, and hints of nuts and caramel from the barrel fermentation and lees, support the fruit and bring a creamy hint of toast to this complex wine. With such judicious oak handling, his shows another side to pinot gris.